DEKALB
GARRETT
EMS
COOKBOOK
1994
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Erma Casselman

OUR FIRST-EVER COOKBOOK

Everyone is coming to your house over the holidays, so here's a cookbook you'll want to refer to again and again for a great meal you know they'll love—

E M & S

1994

ELECTRIC MOTORS & SPECIALTIES, INC.

GARRETT IND

OUR FIRST-EVER

COOKBOOK

Everyone is coming to your house over the holidays, so here's a cookbook you'll want to refer to again and again for a great meal you know they'll love—

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ELECTRIC MOTORS & SPECIALTIES, INC.

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EQUIVALENT MEASURES

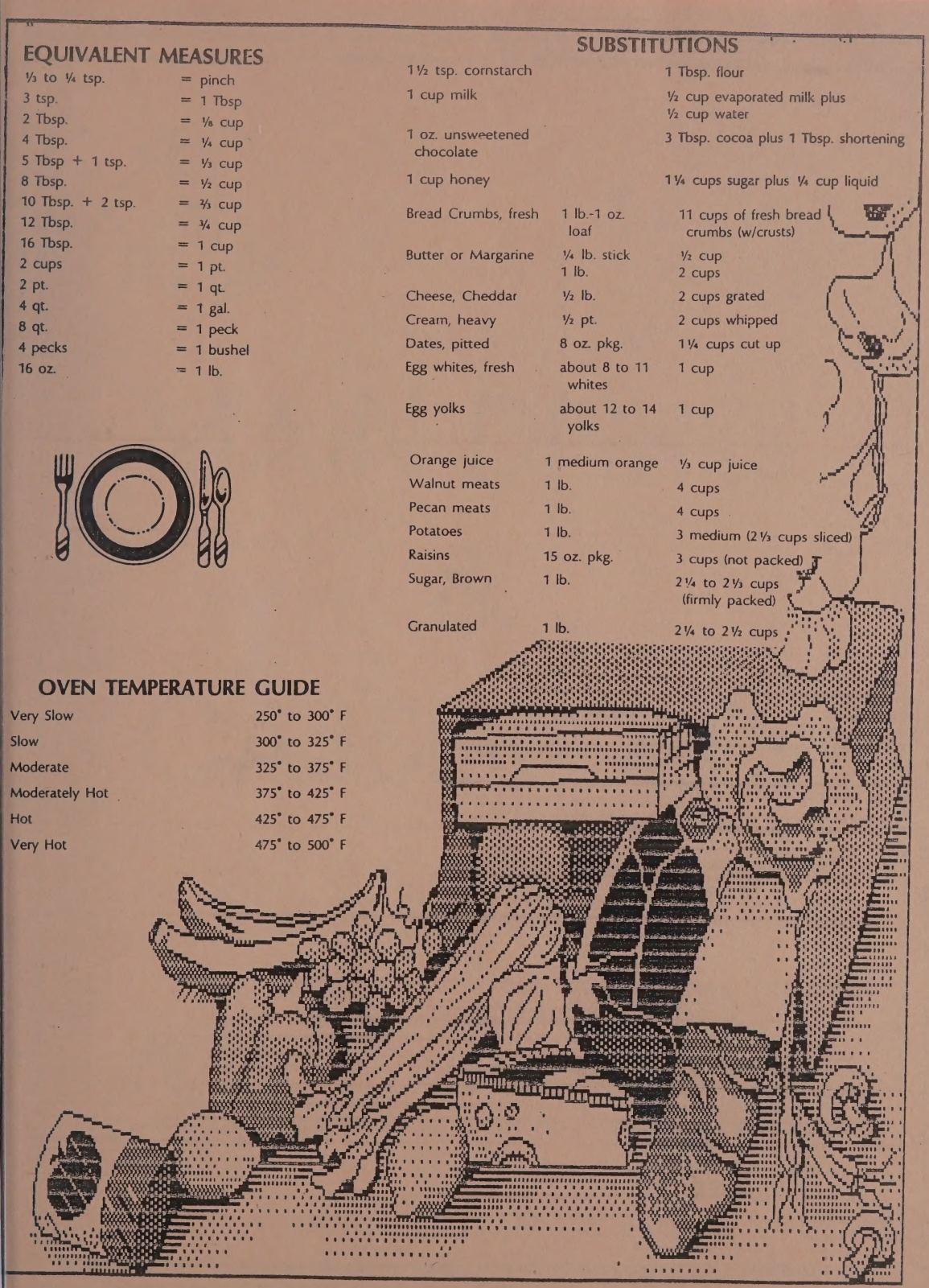
⅓ to ¼ tsp.	= pinch
3 tsp.	= 1 Tbsp
2 Tbsp.	= ⅛ cup
4 Tbsp.	= ¼ cup
5 Tbsp + 1 tsp.	= ⅓ cup
8 Tbsp.	= ½ cup
10 Tbsp. + 2 tsp.	= ⅔ cup
12 Tbsp.	= ¾ cup
16 Tbsp.	= 1 cup
2 cups	= 1 pt.
2 pt.	= 1 qt.
4 qt.	= 1 gal.
8 qt.	= 1 peck
4 pecks	= 1 bushel
16 oz.	= 1 lb.

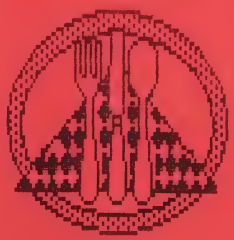
SUBSTITUTIONS

1½ tsp. cornstarch		1 Tbsp. flour
1 cup milk		½ cup evaporated milk plus ½ cup water
1 oz. unsweetened chocolate		3 Tbsp. cocoa plus 1 Tbsp. shortening
1 cup honey		1¼ cups sugar plus ¼ cup liquid
Bread Crumbs, fresh	1 lb.-1 oz. loaf	11 cups of fresh bread crumbs (w/crusts)
Butter or Margarine	¼ lb. stick 1 lb.	½ cup 2 cups
Cheese, Cheddar	½ lb.	2 cups grated
Cream, heavy	½ pt.	2 cups whipped
Dates, pitted	8 oz. pkg.	1¼ cups cut up
Egg whites, fresh	about 8 to 11 whites	1 cup
Egg yolks	about 12 to 14 yolks	1 cup
Orange juice	1 medium orange	⅓ cup juice
Walnut meats	1 lb.	4 cups
Pecan meats	1 lb.	4 cups
Potatoes	1 lb.	3 medium (2⅓ cups sliced)
Raisins	15 oz. pkg.	3 cups (not packed)
Sugar, Brown	1 lb.	2¼ to 2⅓ cups (firmly packed)
Granulated	1 lb.	2¼ to 2½ cups

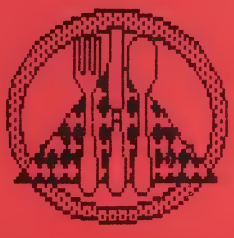
OVEN TEMPERATURE GUIDE

Very Slow	250° to 300° F
Slow	300° to 325° F
Moderate	325° to 375° F
Moderately Hot	375° to 425° F
Hot	425° to 475° F
Very Hot	475° to 500° F





MAIN DISHES & CASSEROLES



CHICKEN

BROWN CHICKEN (PIECED)
SLICED ONIONS (1 MEDIUM)
MANGO (CHOPPED)
2 CANS HUNTS TOMATO SAUCE

MIX TOGETHER SIMMER UNTIL DONE (TENDER)

BARB ROWE
LEPEL/SHAFT/GRINDING

BAKED CHICKEN SALAD

2 CUPS DICED COOKED CHICKEN
2 CUPS DICED CELERY
2 TBSP GRATED ONION
1/2 CUP CHOPPED ALMONDS
2 TBSP LEMON JUICE
1 CAN CREAM OF CHICKEN SOUP
3/4 CUP MAYONNAISE
1/2 CUP SLICED WATER CHESTNUTS
1/2 CUP GRATED SHARP CHEESE
1 SMALL PKG POTATO (CRUSHED)
SALT AND PEPPER TO TASTE

COMBINE ALL INGREDIENTS, EXCEPT CHEESE AND CHIPS. PLACE IN WELL GREASED CASSEROLE DISH, SPRINKLE WITH CHEESE AND CHIPS. BAKE 325° TO 350° UNTIL THOROUGHLY HOT AND BUBBLY.

ALELIA BARRY
BOOK KEEPING

CHICKEN BREAST SUPREME

8 CHICKEN BREAST (SKINNED AND BONED)
8 SLICES BACON
4 OZ PKG CHIPPED BEEF
1 CAN CREAM OF MUSHROOM SOUP
1 CUP SOUR CREAM

WRAP EACH CHICKEN BREAST IN BACON. COVER BOTTOM OF GREASED 9" x 13" BAKING DISH WITH DICED CHIPPED BEEF. ARRANGE CHICKEN BREASTS ON BEEF. TOP WITH MIXTURE OF SOUP AND SOUR CREAM. COVER WITH FOIL-MAY REFRIGERATE BAKE COVERED AT 275° FOR 2 1/2 TO 3 HOURS. REMOVE COVER LAST HALF HOUR. THIS DISH IS WORTH THE WAIT.
SERVES 6 TO 8

MARY HARDING
S-SERIES LINE

CHICKEN TETRAZZINI

6 CHICKEN BREASTS DROP INTO BOILING WATER AND COOK FOR 12 MINUTES (LET COOL IN THE WATER)
2 LARGE CANS MUSHROOMS
1 PINT SOUR CREAM
1 PKG SPAGHETTI
2 CANS OF CREAM OF CHICKEN SOUP
PARMESAN CHEESE
1/4 LB BUTTER

SAUTE MUSHROOMS IN BUTTER 10 MINUTES, CUT MEAT FROM BONE, ADD TO MUSHROOMS AND STIR WELL OVER FLAME AND COVER; LET STAND SO CHICKEN ABSORBS FLAVOR. ADD SOUP AND SOUR CREAM; MIX WELL. COOK SPAGHETTI AND COMBINE WITH CHICKEN MIXTURE. PUT IN WELL BUTTERED CASSEROLE DISH AND SPRINKLE WITH PARMESAN CHEESE. BAKE UNCOVERED AT 300° FOR 40 MINUTES.

KATHY WIECHART
S-SERIES LINE

BAKED ORANGE CHICKEN

4 SKINNED CHICKEN BREAST HALVES (2 LB)
1 1/2 OZ PACKET BUTTER BUDS
3/4 CUP FROZEN JUICE CONCENTRATE
1/4 TSP DRIED ORANGE PEEL
1/4 CUP WATER
1 TSP GROUND GINGER
1/2 TSP GROUND ALLSPICE

PREHEAT OVEN TO 350°. SPRAY 12 x 8 BAKING DISH WITH BUTTER FLAVOR PAM. ARRANGE CHICKEN IN BAKING DISH. WHISK TOGETHER REMAINING INGREDIENTS UNTIL BUTTER BUDS ARE DISSOLVED, POUR OVER CHICKEN. BAKE FOR 50 OR 60 MINUTES OR UNTIL CHICKEN IS NO LONGER PINK IN THE MIDDLE, BASTING OFTEN WITH ORANGE JUICE FROM BAKING DISH. SERVES 4.

PER SERVING 207 CALORIES, 24.6 GM PROTEIN, 302MG SODIUM 21.4 GM CARBOHYDRATE, 2.2 GM FAT, 70 MG CHOLESTEROL

VICKIE J MILLER
ESPL LINE-NIGHTS

CHICKEN PAPRIKAS

1 3 LB FRYING CHICKEN (CUT UP)
1/2 CUP FLOUR
SALT AND PEPPER
4 TBSP BUTTER (OR MARGARINE)
1 MEDIUM ONION (PEELED AND SLICED)
1/2 LB MUSHROOMS (SLICED)
1 TBSP HUNGARIAN SWEET PAPRIKA
1 CUP CHICKEN BROTH
1/2 CUP DRY WHITE WINE
2 TBSP FLOUR
1/2 CUP SOUR CREAM

WASH CHICKEN WELL, PAT DRY. COMBINE FLOUR SALT AND PEPPER IN PLASTIC BAG. ADD CHICKEN PIECES, A FEW AT A TIME; SHAKE TO COAT. MELT BUTTER IN DUTCH OVEN OR KETTLE OVER MODERATE HEAT. ADD CHICKEN; BROWN WELL ON ALL SIDES. REMOVE FROM PAN. ADD ONION TO KETTLE; COOK UNTIL LIGHTLY BROWNED, REMOVE FROM PAN WITH SLOTTED SPOON; RESERVE. ADD MUSHROOMS TO PAN; COOK TIL TENDER REMOVE PAN FROM HEAT; ADD PAPRIKA, STIR IN CHICKEN BROTH AND WINE; ADD ONION AND CHICKEN. RETURN TO HEAT BRING MIXTURE TO BOIL OVER MODERATE HEAT; COVER. REDUCE HEAT TO LOW; COOK 50 TO 60 MINUTES OR UNTIL CHICKEN IS TENDER.
COMBINE FLOUR AND SOUR CREAM; STIR WELL. REMOVE CHICKEN FROM PAN; KEEP WARM. STIR SOUR CREAM MIXTURE INTO PAN JUICES; COOK OVER VERY LOW HEAT UNTIL THICKENED. POUR SAUCE OVER CHICKEN. SERVE WITH RICE, NOODLES OR DUMPLINGS. MAKES 4 SERVINGS.

SHARON NEAFUS
PERSONNEL

SCALLOPED CHICKEN

1 CHICKEN BOILED AND SHREDDED
1 PKG NOODLES
1 MEDIUM ONION
2 CANS MUSHROOM SOUP
1 LB VELVEETA CHEESE

COOK NOODLES IN BROTH OF CHICKEN. COOK ONION IN WATER. THEN POUR OFF WATER, ADD SOUP AND CHEESE. SIMMER UNTIL CHEESE IS MELTED. ALTERNATE CHICKEN AND NOODLES IN CASSEROLE DISH. POUR SAUCE OVER TOP AND COVER WITH CRACKER CRUMBS.

JOANN COMBS
ROTOR ROOM

ZUCCHINI SKILLET MEAL

IN LARGE SKILLET BROWN 1 LB HAMBURGER. DRAIN OFF FAT AND ADD THE FOLLOWING:

1 CUP CHOPPED ONION
1/2 GREEN PEPPER, CHOPPED
2 CUPS WHOLE KERNEL CORN (DRAINED)
1 CUP TOMATOES OR 3 FRESH TOMATOES PEELED
5 CUPS CHOPPED ZUCCHINI (PEEL AND SEED IF USING LARGE)
1 TSP CHILE POWDER
1 TSP SUGAR
SALT AND PEPPER TO TASTE

PUT COVER ON AND SLOWLY SIMMER UNTIL DONE, 20 TO 30 MINUTES. ANY LEFT OVER MAY BE FROZEN.

SHARON METTERT
STATOR TABLE

DOUBLE CHEESE MEATLOAF

1 1/2 LB GROUND BEEF
1 EGG (BEATEN)
1 TSP SALT
3/4 CUP CRACKER CRUMBS
1/2 CUP CHOPPED ONION
1/2 TSP OREGANO
1/2 TSP PEPPER
16 OZ TOMATO SAUCE
1 OZ PARMESAN CHEESE
1 CUP MOZZARELLA CHEESE (SHREDDED)
1 CUP CHEDDAR CHEESE (SHREDDED)

ADD PARMESAN CHEESE TO TOMATO SAUCE. COMBINE BEEF, EGG CRACKER CRUMBS, ONION, SALT, OREGANO, PEPPER AND 1/2 OF TOMATO SAUCE-PARMESAN CHEESE MIXTURE.
PRESS IN 10 x 12 RECTANGLE ON WAXED PAPER, COVER WITH CHEESES (ROLL) PLACE LOAF IN LOAF PAN, COVER WITH THE REMAINING TOMATO SAUCE, PARMESAN CHEESE MIXTURE. BAKE AT 350° FOR 1 HOUR 15 MINUTES. SERVES 8.
***MEAT LOAF WILL NOT STICK TO PAN IF YOU PLACE STRIPS OF BACON IN BOTTOM OF PAN.

PATTY MADSEN
ESPL LINE

SAUSAGE POTATO PIE

16 OZ SAUSAGE
1 PKG CRESCENT ROLLS
1 CAN IRISH POTATO SLICES
5 EGGS
1/4 CUP MILK
1/4 TSP SALT
1/8 TSP PEPPER

CRUMB SAUSAGE IN SKILLET AND BROWN, DRAIN, SEPARATE ROLLS AND PRESS INTO UNGREASED 9" PIE PAN TO FORM CRUST, SPOON IN SAUSAGE. TOP WITH POTATOES AND CHEDDAR BEAT EGGS, MILK, SALT AND PEPPER, POUR OVER CHEESE, BAKE AT 375° FOR 25 TO 30 MINUTES OR UNTIL KNIFE INSERTED IN CENTER COMES OUT CLEAN. LET STAND 5 MINUTES, BEFORE SERVING.

JOYCE FUGATE
MACHINE LINE

CHEDDARBURGER SKILLET

1 LB GROUND BEEF
1 MEDIUM ONION (CHOPPED)
1 CAN CREAM OF MUSHROOM SOUP
1 CAN CHEDDAR CHEESE SOUP
1/4 CUP WATER
2 16 OZ WHOLE POTATOES, DRAINED AND SLICED

IN SKILLET, BROWN BEEF AND COOK ONION UNTIL TENDER, (USE SHORTENING IF NECESSARY) STIR TO SEPARATE MEAT, POUR OFF FAT, STIR IN SOUPS AND WATER, ADD POTATOES. HEAT, STIRRING OCCASIONALLY. GARNISH TOMATO WEDGES AND PARSLEY IF DESIRED.

MAKES 6 (1 CUP) SERVINGS

ESTHER SHEARER
MACHINE LINE

MEAT AND POTATO PIE

3 TBSP VEGETABLE OIL
3 CUPS SHREDDED FROZEN HASH BROWNS
1 CUP GRATED SWISS OR CHEDDAR CHEESE
3/4 CUP DICED HAM, SAUSAGE OR CHOPPED CHICKEN
1/4 CUP CHOPPED ONION
1 CUP EVAPORATED MILK
2 EGGS
1/2 TSP SALT
1/8 TSP PEPPER
CHOPPED PARSLEY

MIX TOGETHER VEGETABLE OIL AND POTATOES IN 9" PIE PLATE PRESS INTO PIE CRUST SHAPE. BAKE AT 425° FOR 15 MINUTES OR UNTIL CRUST BEGINS TO BROWN. REMOVE FROM OVEN. LAYER ON CHEESE, MEAT AND ONION, SET ASIDE. COMBINE MILK, EGGS AND SEASONING IN BOWL, BEAT ALL UNTIL BLENDED. POUR EGG MIXTURE OVER LAYERED INGREDIENTS. SPRINKLE WITH PARSLEY. RETURN TO OVEN FOR 30 MINUTES OR UNTIL LIGHTLY BROWNED. ALLOW TO COOL 5 MINUTES, BEFORE CUTTING INTO WEDGES. 4 TO 6 SERVINGS.

LINDA FERGUSON
SPB LINE

STROGANOFF

1 1/2 LB HAMBURGER
2 1/2 CUPS DRY NOODLES
1 1/2 CUP SOUR CREAM
SALT AND PEPPER TO TASTE
1 1/2 CUPS OF WATER
1 CAN CREAM OF MUSHROOM SOUP

BROWN HAMBURGER AND DRAIN. ADD THE SOUP AND ONE CAN OF WATER. STIR IN THE DRY NOODLES AND ADD 1/2 CAN MORE OF WATER. COVER AND COOK UNTIL THE NOODLES ARE DONE. STIR IN SOUR CREAM AND SEASONINGS. LET SIMMER 50 TO 60 MINUTES AND SERVE.

KURT WOLFE
NIGHT SUPERVISOR

JOHNNY MARZETTI

1 1/2 LB HAMBURGER
1 PKG NOODLE (16 OZ)
1 CAN MUSHROOM SOUP
1/2 LB GRATED CHEESE
1 LARGE ONION
1 CAN TOMATO SOUP
2 GREEN PEPPERS, DICED

BROWN HAMBURGER AND ONIONS. COOK NOODLES AND OTHER INGREDIENTS. BAKE IN OBLONG PAN AT 350° FOR 45 TO 60 MINUTES.

ANITA FREEBURN
MACHINE LINE

SWEDISH MEATBALLS

1 LB GROUND BEEF
1/2 LB PORK SAUSAGE
1/2 CUP MINCED ONION
3/4 CUP DRY BREAD CRUMBS
1 TBSP PARSLEY
2 TSP SALT
1/8 TSP PEPPER
1 TSP HOT SAUCE
1 EGG
1/2 CUP MILK

MIX AND REFRIGERATE FOR 1 OR 2 HOURS. MAKE YOUR MEATBALLS, PUT ON COOKIE SHEET WITH EDGE AROUND IT BAKE IT AT 250° FOR ABOUT 20 MINUTES, WHEN DONE PUT MEATBALLS IN CROCK POT. TAKE PAN DRIPPING FROM COOKIE SHEET AND PUT INTO SKILLET. TO MAKE SAUCE

1/2 CUP FLOUR
1 TSP PAPRIKA
1/2 TSP SALT
1/8 TSP PEPPER
2 CUPS OF WATER
3/4 CUP SOUR CREAM

MIX ABOVE ITEMS FOR SAUCE EXCEPT FOR SOUR CREAM IN SKILLET WITH DRIPPINGS. HEAT UNTIL SMOOTH AND BUBBLY REMOVE FROM HEAT THEN STIR IN WATER REHEAT TO BOILING, STIRRING CONSTANTLY FOR ONE (1) MINUTE, TAKE OFF HEAT STIR IN SOUR CREAM UNTIL SMOOTH, POUR OVER MEATBALLS IN CROCK POT. KEEP ON LOW HEAT.

CYNTHIA DeWITT
FAN BLADE DEPT.

CHEESE MEATBALLS

2 LBS GROUND BEEF
1 CUP CORNFLAKES CRUMBS
2 EGGS
1 TBSP SOY SAUCE
SALT AND PEPPER TO TASTE
1/2 TSP GARLIC POWDER
1/3 CUP KETCHUP
2 TBSP CHOPPED ONIONS

MIX AND FORM IN BALLS. PLACE IN SINGLE LAYER IN ONE OR MORE 9 x 13 PANS. IN SEPARATE BOWL MIX:
1 CAN CHEDDAR CHEESE
1/2 CAN MILK

POUR MIXTURE OVER MEATBALLS IN PAN. COVER WITH FOIL AND BAKE AT 300° FOR 2 HOURS. MAKES 50 MEATBALLS. CHILDREN LOVE THESE!

BEVERLY HIGH
PRESS ROOM

CROCK POT LASAGNA

1 LB HAMBURGER OR SAUSAGE (I USE THE LATTER)
32 OZ JAR RAGU SPAGHETTI SAUCE
2 CUPS SHREDDED MOZZERELLA CHEESE
1 SMALL CAN MUSHROOMS
CHOPPED ONIONS
10 TO 12 LASAGNA NOODLES
3 1/2 TO 4 OZ PEPPERONI (OPTIONAL)
GRATED PARMESAN CHEESE

BROWN MEAT AND ONIONS, DRAIN. ADD DRAINED MUSHROOMS TO MEAT MIXTURE. COOK LASAGNA NOODLES, SAUCE, MEAT AND CHEESE. COOK ON HIGH FOR 2 TO 3 HOURS OR ON LOW FOR 5 TO 6 HOURS.

NOTE: I HAVE PUT THIS TOGETHER BEFORE WORK IN THE MORNING AND LEFT IT ON LOW THE ENTIRE DAY.

LARRY WEIGOLD
BAR DEPT

LAYERED BAKED SPAGHETTI

HEAT OVEN TO 350 PREPARE TIME 15 MINUTES, COOKING TIME 30 MINUTES

1 LB GROUND BEEF
1/2 CUP CHOPPED GREEN PEPPERS
1/2 CUP CHOPPED ONIONS
1/2 CUP MIRACLE WHIP (OR LIGHT)
16 OZ SPAGHETTI SAUCE
1/4 CUP (1 OZ) KRAFT 100% GRATED PARMESAN CHEESE
1 TSP DRIED OREGANO LEAVES
1/2 TSP BLACK PEPPER
7 OZ SPAGHETTI, COOKED, DRAINED
1 CUP (4 OZ) KRAFT SHREDDED SHARP CHEDDAR CHEESE

BROWN MEAT WITH GREEN PEPPER AND ONION, DRAIN
STIR IN DRESSING, SPAGHETTI SAUCE, PARMESAN CHEESE, OREGANO AND BLACK PEPPER, COOK 2 TO 3 MINUTES OVER LOW HEAT OR UNTIL THROUGHLY HEATED. PLACE 1/2 OF THE SPAGHETTI IN 2 QT CASSEROLE, TOP WITH 1/2 MEAT MIXTURE AND 1/2 CUP CHEDDAR CHEESE. REPEAT LAYERS. BAKE 30 MINUTES. 6 SERVINGS.

MARGE TAULBEE
PUNCH PRESS

SMOKED SAUSAGE RISOTTO

2 TBLS OLIVE OIL
1 LARGE ONION
1 CUP QUICK COOKING RICE
1 CAN (14 OZ) BEEF OR CHICKEN BROTH
1/2 CUP DRY VERMOUTH OR DRY WHITE WINE
3/4 LB SMOKED SAUSAGE, CUT INTO 1/2" PIECES
1 BAY LEAF
3 SMALL BELL PEPPERS (CUT INTO 2 x 1/4" STRIPS (PREFERABLY 1 RED, 1 YELLOW, 1 GREEN)
1/3 CUP FRESHLY GRATED PARMESAN CHEESE
WHITE PEPPER(OPTIONAL)

HEAT OIL IN SKILLET. ADD ONION. COOK STIRRING CONSTANTLY, 2 MINUTES. ADD RICE AND CONTINUE TO COOK STIRRING, 2 MINUTES. ADD BROTH, VERMOUTH, SAUSAGE AND BAY LEAF. BRING TO A BOIL. REDUCE HEAT. COVER TIGHTLY AND SIMMER 20 MINUTES. TOP WITH PEPPER STRIPS. REMOVE FROM HEAT. COVER AND LET STAND UNTIL ALL LIQUID IS ABSORBED, ABOUT 5 MINUTES. REMOVE BAY LEAF; STIR IN CHEESE. SERVE WITH WHITE PEPPER, IF DESIRED. MAKES 4 TO 5 SERVINGS.

DAVE SCHURR
SYSTEMS ADMINISTRATOR

MEXICAN RICE

1 LB OF GROUND BEEF
1 16 OZ JAR OF SALSA
1 11 OZ CAN OF MEXICORN
1 1/2 CUPS WATER
1 TSP CHILE POWDER
1 1/2 CUP UNCOOKED RICE
4 OZ MONTEREY JACK CHEESE

COOK RICE AND BROWN GROUND BEEF AND MIX INGREDIENTS TOGETHER AND SIMMER FOR 5 TO 10 MINUTES

ROBIN WENGERD
ESPL LINE

FRIED RICE

4 CUPS RICE
5 CUPS WATER
1 TBSP BUTTER
6-7 SCRAMBLED EGGS (COOKED IN A LITTLE BUTTER)
2 TO 3 GREEN ONIONS DICED (DO GREENS FOR COLOR)
2 TO 2 1/2 LBS PORK STEAK CUBED & FRIED IN NON-STICK SKILLET (NO GREASE-USE SOY SAUCE)

COOK RICE IN WATER & BUTTER UNTIL DONE, SPREAD OUT ON A COOKIE SHEET, LET COOL

PREPARE EGGS-SET ASIDE
PREPARE PORK ADD ONIONS TO PORK WHILE ITS COOKING SET ASIDE

IN YOUR WOK CRUMBLE COLD RICE OR SEPARATE. HEAT, AND AS YOUR HEATING ADD SOY SAUCE UNTIL RICE IS COVERED & BROWN.
STIR IN EGGS & PORK WITH ONIONS
KEEP STIRRING UNTIL EVERYTHING IS HEATED & SAUCE IS EVENLY MIXED TO YOUR TASTE.

DAWN TAYLOR
WINDER-NIGHTS

SKILLET RICE

1 PKG UNCLE BENS (WILD) RICE
1/2 PKG SLICED ALMONDS
1/2 GREEN PEPPER
1 SMALL CAN SLICED MUSHROOMS
1/2 MEDIUM ONION
1 LB STEW BEEF CHUNKS
2 EGGS

COOK RICE TO BOX DIRECTIONS. BROWN BEEF, ONIONS, PEPPER THEN ADD MUSHROOMS AND ALMONDS, STIR TOGETHER 1 TO 2 MINUTES AND ADD RICE TO SKILLET, BEAT EGGS, POUR OVER ALL, TURN TIL EGGS ARE COOKED. THEN ENJOY MAY SPRINKLE WITH SOY SAUCE.

VAL WOODWARD
MACHINE LINE

ORIENTAL PORK CHOPS

4 OR 5 PORK CHOPS
1 ENVELOPE BROWN GRAVY MIX
3/4 CUP WATER
2 TBSP BROWN SUGAR
2 TBSP SOY SAUCE
2 TBSP VINEGAR
1/8 TSP GROUND GINGER
CHOPPED ONIONS

BROWN PORK CHOPS IN SKILLET. STIR TOGETHER CONTENTS OF GRAVY MIX AND REMAINING INGREDIENTS, POUR OVER PORK CHOPS, COVER AND SIMMER FOR 1 HOUR OR UNTIL TENDER. (IF YOU WISH, PLACE IN OVEN AT 200°FOR 1 HOUR,COVERED)

MARILEE DAYS
NIGHTS-KINGSBURY

SAUSAGE STUFFING CASSEROLE

1 LB BULK PORK SAUSAGE
1/2 CUP CHOPPED ONION
1 MED CHOPPED GREEN PEPPER
2 TBSP MELTED BUTTER
2 1/2 CUP HERB SEASONED STUFFING MIX
2 15 OZ CANS OF CREAM CORN
1 TSP PARSLEY FLAKES

IN SKILLET, COOK SAUSAGE, ONION AND GREEN PEPPER UNTIL THE VEGETABLES ARE TENDER AND THE MEAT IS BROWN. DRAIN THE EXCESS FAT. STIR IN THE BUTTER INTO 1/2 CUP OF STUFFING. MIX AND SET ASIDE. IN A BOWL, COMBINE THE CREAM CORN WITH THE SAUSAGE MIXTURE, THEN STIR IN THE REMAINING STUFFING MIX AND SPOON INTO A 2 QT CASSEROLE DISH. SPOON 1/2 CUP OF RESERVED STUFFING OVER THE CORN AND SAUSAGE MIXTURE.

BAKE UNCOVERED AT 375° FOR 35 MIN OR UNTIL BUBBLY AND BROWNED.

CAROL VARNEY
MACHINE LINE

CRUNCHY HAMBURGER CASSEROLE

1 LB HAMBURGER
1 CAN CREAM OF MUSHROOM SOUP
1 CAN TOMATO SOUP
2 CUPS (8 OZ) SHREDDED CHEDDAR CHEESE
1 CAN (DURKEE) FRENCH FRIED ONIONS
2 CUPS ELBOW MACARONI

COOK MACARONI, DRAIN. BROWN HAMBURGER, DRAIN. MIX HAMBURGER, MACARONI AND SOUPS TOGETHER. GREASE CASSEROLE DISH, POUR HALF OF MACARONI MIXTURE INTO THE DISH, TOP WITH HALF OF CHEESE AND HALF OF ONIONS. ADD REMAINING MACARONI MIXTURE AND TOP WITH REMAINING CHEESE.

BAKE AT 350°FOR 30 MINUTES

REMOVE FROM OVEN AND TOP WITH REMAINING ONIONS BAKE AN ADDITIONAL 5 MINUTES. REMOVE FROM OVEN AND ENJOY!

MICHELLE HJELM
S-SERIES

TUNA CASSEROLE

1 16 OZ PKG NOODLES
2 TBSP BUTTER
1 10 1/2 OZ CAN CELERY SOUP
1 10 1/2 OZ CAN CREAM OF MUSHROOM SOUP
1 10 1/2 OZ CAN CHEDDAR CHEESE SOUP
1 CUP FROZEN PEAS (OPTIONAL)
2 6 1/2 OZ CANS OF TUNA

COOK NOODLES, DRAIN ADD BUTTER, SOUPS, PEAS AND TUNA MIX WELL. PUT IN CASSEROLE DISH AND PUT IN MICROWAVE FOR 20 TO 25 MINUTES. (CAN BE PUT IN CONVENTIONAL OVEN)

ZELMA BERRY
MACHINE LINE

SPAGHETTI CASSEROLE

2 LBS GROUND BEEF (BROWNED & DRAINED)
2 LARGE CANS FRANCO AMERICAN SPAGHETTI
1 MED CAN TOMATO SAUCE
1 SMALL CAN TOMATO PASTE
1 LARGE CAN MUSHROOMS
2 SMALL ONIONS CHOPPED
GARLIC SALT, OREGANO, WORCHESTERSHIRE SAUCE, TABASCO, SALT AND PEPPER TO TASTE

BAKE 45 MINUTES AT 350°
SERVES 6 TO 8 PEOPLE

MARILYN FEAGLER
WINDER

CHICKEN CASSEROLE

1 CHICKEN (COOKED AND BONED)
2 CANS CREAM OF CHICKEN SOUP
1 BOX STOVE TOP STUFFING
1 CUP MILK

LAYER BOTTOM OF 9 x 13 CASSEROLE DISH WITH CHICKEN SPREAD CREAM OF CHICKEN OVER CHICKEN. PREPARE STUFFING ACCORDING TO DIRECTIONS. THEN SPOON OVER CHICKEN SOUP, POUR MILK OVER STUFFING. COVER WITH FOIL AND BAKE AT 325°FOR 45 MIN, REMOVE FOIL AND BAKE AN ADDITIONAL 15 MINUTES

ALBERTA COIL
SPB LINE

TUNA NOODLE CASSEROLE

6 OZ (3 CUPS) MEDIUM NOODLES, COOKED
1 6 1/2 OZ TUNA (DRAINED)
1/4 CUP MIRACLE WHIP]
1 CAN CREAM OF CELERY SOUP
1/2 CAN MILK
DICED ONIONS
4 OZ SHARP SHREDDED CHEESE

IN SAUCE PAN, HEAT SOUP AND MILK TOGETHER UNTIL THICKENED, ADD CHEESE, COOK OVER LOW HEAT UNTIL CHEESE MELTS.
IN 2 QUART CASSEROLE DISH MIX TUNA, MIRACLE WHIP,ONION, THEN ADD COOKED NOODLES AND CHEESE SAUCE. PLACE IN PRE-HEATED OVEN 350° FOR 20 MINUTES

RAMONA DAYS
RECEPTIONIST

HAMBURGER CASSEROLE

2 LBS HAMBURGER
1 LARGE CAN CREAM OF CHICKEN SOUP
1 LARGE CAN VEGETABLE BEEF SOUP
1 SMALL ONION (DICED)
2 TO 3 POTATOES (SLICED THIN)

PRESS UNCOOKED HAMBURGER IN BAKING DISH, THEN PUT DICED ONION ON TOP, THEN PUT A LAYER OF POTATOES. MIX SOUPS TOGETHER AND POUR OVER TOP. BAKE AT 375° FOR ONE (1) HOUR OR UNTIL POTATOES ARE DONE.

DEB WALLACE
ESPL LINE

RICE BROCCOLI CASSEROLE

1 CAN CREAM OF MUSHROOM
1 CAN CREAM OF CHICKEN
1 BAG FROZEN BROCCOLI
1 16 OZ JAR OF MILD CHEESE WHIZ (MEXICAN STYLE)
1 16 OZ JAR OF REGULAR CHEESE WHIZ
2 CUPS OF RICE

COOK RICE FIRST. MIX EVERYTHING ELSE TOGETHER AND BAKE IN OVEN FOR ONE (1) HOUR AT 350°

TINA SIMON
ESPL CHECK

BROCCOLI CASSEROLE

1 STICK BUTTER
2 STALKS CELERY (CHOPPED)
1 SMALL ONION (CHOPPED)
1 8 OZ JAR CHEESE WHIZ

IN PAN MELT BUTTER, ADD CELERY AND ONION, COOL UNTIL TENDER, ADD CHEESE, STIR WELL UNTIL MELTED.

IN CASSEROLE DISH:
1 7 OZ BOX MINUTE RICE
1 BOX CHOPPED BROCCOLI (THAWED)
1 CAN CREAM OF CHICKEN OR MUSHROOM SOUP
1 CUP WATER

MIX WELL: ADD OTHER INGREDIENTS AND MIX WELL. ADD DURKEE ONION ON TOP IF YOU WISH.

BAKE AT 350° FOR 30 MINUTES.

PAULINE SANDERSON
SPB LINE

CRUNCHY CHEESERONI

1 PKG (7 OZ) CREAMETTI MACARONI
1 LB GROUND BEEF
1 CAN (10 OZ) CONDENSED TOMATO SOUP
1 CAN (10 OZ) CONDENSED CREAM OF MUSHROOM SOUP
1 MED GREEN PEPPER DICED
2 CUPS COLBY CHEESE, CUBED
1 CAN (3 OZ) DURKEE FRENCH FRIED RINGS

COOK MACARONI AND DRAIN, BROWN GROUND BEEF AND DRAIN ADD SOUPS, GREEN PEPPER, COOKED MACARONI AND GROUND BEEF, MIX TOGETHER. PLACE HALF OF MIXTURE IN A GREASED 2 QT CASSEROLE DISH. SPRINKLE WITH HALF OF CHEESE AND ONIONS, TOP WITH REMAINING MACARONI MIXTURE AND CHEESE.

BAKE AT 350° FOR 25 MINUTES. SPRINKLE WITH REMAINING ONIONS AND BAKE 5 MINUTES LONGER.

SHARON COLEMAN
2ND-ESPL LINE

BROCCOLI CASSEROLE

1 PKG FROZEN BROCCOLI (BOX)
24 OZ SMALL CURD COTTAGE CHEESE
1 TBSP FLOUR
1 TBSP BUTTER
3 EGGS
COLBY CHEESE (DO NOT ADD CHEESE UNTIL BAKED)

HEAT OVEN 375° THAW FROZEN BROCCOLI AND DRAIN
MIX INGREDIENTS TOGETHER. BAKE IN GREASE COVERED CASSEROLE DISH FOR 50 MINUTES TOP WITH COLBY CHEESE PUT INTO OVEN UNTIL MELTED.

LESLIE BIESIADA
S-SERIES

ASPARAGUS CASSEROLE

1 LB COOKED FRESH ASPARAGUS OR 2 CANS LONG ASPARAGUS SPEARS
4 HARD COOKED EGGS (SLICED)
2 TBSP BUTTER
2 TBSP FLOUR
1/4 TSP SALT
1/8 TSP WHITE PEPPER
1 CUP MILK
1 CUP GRATED AMERICAN CHEESE
2/3 CUP SOFT BREAD CRUMBS
RED PEPPER,SLICED-OPTIONAL

MELT BUTTER, STIR IN FLOUR, SALT & PEPPER TO MAKE A ROUX. COOK OVER MEDIUM HEAT 1 MINUTE, STIRRING CONSTANTLY

WHISK IN MILK, GRADUALLY, TO MAKE A WHITE SAUCE
STIR IN CHEESE, BLEND WELL
SPRAY 8 x 10 BAKING DISH WITH NON-STICK SPRAY
SPRINKLE ABOUT 1/3 CUP BREAD CRUMBS IN BOTTOM OF DISH
LAYER ASPARAGUS, EGGS, CHEESE SAUCE AND BREAD CRUMBS IN BAKING DISH, REPEAT (MAKING TWO LAYERS)
BAKE AT 350° FOR 15 TO 20 MIN (UNTIL HOT AND BUBBLY)

LILIBETH HAND
2ND-ESPL LINE

VEGETABLES

&

SUCH

KANSAS CORN SCALLOP

MIX IN LARGE BOWL
2 EGGS BEATEN
1 CAN CORN, DRAINED (1/3 TO 1/4 CUP FLUID)
1 CAN CREAMED CORN
1 SMALL CAN EVAPORATED MILK (2/3 CUP)
2 TBSP MINCED ONION
1/2 TSP SALT
1/4 TSP PEPPER
12 OZ SWISS CHEESE (SHREDDED OR FINELY CHOPPED)
2 CUPS CRACKER CRUMBS

BAKE FOR 1 HOUR IN GREASE CASSEROLE AT 325°, LET SET FOR 5 MINUTES

MERCEDES RODRIGUEZ
ROTOR ROOM-NIGHTS

GREEN BEAN CASSEROLE

1 CAN CUT GREEN BEANS
1 1/2 TBSP MELTED BUTTER
1 1/2 LBS GROUND BEEF
1/2 CUP CHOPPED ONIONS
1 TBSP FLOUR
1 TSP LEMON PEPPER
1 CAN (4 OZ) MUSHROOMS (UNDRAINED)
1 CAN (15 OZ) TOMATO SAUCE
8 OZ NOODLES COOKED
1 CUP GRATED CHEDDAR CHEESE

IN SKILLET, BROWN BEEF IN BUTTER, ADD ONIONS, COOK TIL TENDER. BLEND IN FLOUR AND SEASONINGS, STIR IN MUSHROOMS AND TOMATO SAUCE, SIMMER 5 MINUTES, ADD NOODLES AND BEANS, TOSS LIGHTLY, POUR INTO GREASED BAKING PAN AND SPRINKLE CHEESE OVER TOP BAKE AT 350°, 30 TO 40 MINUTES

BILLY POGUE
MAINTENANCE

HAPPY POTATOES

2 PKG FROZEN HASH BROWN PATTIES BROKEN UP
1 PT SOUR CREAM
2 CANS POTATO SOUP
GARLIC POWDER TO TASTE
1 BRICK OF SHARP CHEDDAR CHEESE (GRATED)

MIX TOGETHER, GREASE PAN AND BAKE AT 350°, FOR 30 MINUTES.

GEORGIA JAHNER
ROTOR ROOM

CHEESE DRESSING

1 LARGE ONION DICED
1 BOX STOVE TOP STUFFING (CHICKEN)
1 1/2 LOAVES OF BREAD
1 LARGE CAN BEEF BROTH
8 SLICES KRAFT CHEESE
1 PKG ECKRICH SMOKEY LINKS

TEAR UP BREAD PUT IN PAN, ADD DICED ONION
POUR 1 BOX OF STOVE TOP & SEASONINGS, CUT
8 SLICES OF CHEESE, MIX THOROUGHLY.
CUT UP 1 PKG SMOKEY LINKS, SPREAD THROUGH
MIXTURE, POUR BROTH THROUGH MIXTURE AND MIX

BAKE AT 375 FOR ONE (1) HOUR

MARY HATHAWAY
ROTOR ROOM

MOM'S SPAGHETTI SOUP

1 1/2 LB LAMB
1 LARGE ONION
1 CAN TOMATO SOUP
1 LB SPAGHETTI
5 POTATOES
SALT & PEPPER

PEEL POTATOES & ONIONS, DICE UP INTO SMALL CUBES
BOIL POTATOES UNTIL ALMOST DONE. BREAK SPAGHETTI,
PUT IN WITH POTATOES.
BROWN LAMB & ONIONS TOGETHER
DRAIN & STIR IN WITH POTATOES & SPAGHETTI
ADD TOMATO SOUP, SALT & PEPPER TO TASTE

COOK UNTIL SPAGHETTI IS DONE

CONNIE BOCK
S-SERIES LINE

BROCCOLI SALAD

2 BUNCHES OF BROCCOLI
1 MEDIUM ONION DICED
GREEN PEPPER DICED
1 CUP OF SHREDDED CHEESE (CHEDDAR)
6 STRIP OF BACON, FRIED CRISP AND BROKEN UP
DRESSING: 8 OZ SOUR CREAM
1 CUP SUGAR
SMALL JAR RED PIMENTO JUICE AND ALL MIX.
SERVE RIGHT AWAY.

PHYLLIS CLELAND
LEAD DEPT

POTATO SALAD

8 MEDIUM POTATOES
4 HARD BOILED EGGS (CUT UP)
1/2 LB BACON (COOKED AND CRUMBLED)
1 CUP CHOPPED CELERY
1/2 CUP CHOPPED GREEN ONION
1/2 CUP SHREDDED CARROT
1 1/4 CUP MIRACLE WHIP
1 TBSP MUSTARD
1 TSP CELERY SEED
1/2 TSP PAPRIKA (OPTIONAL)

BOIL POTATOES, COOL SIGHTLY. ADD EGGS, CELERY ONION AND CARROTS. IN A SEPARATE BOWL MIX MIRACLE WHIP, MUSTARD, CELERY SEED AND PAPRIKA. THEN ADD TO OTHER INGREDIENTS AND TOSS. (BEST IF CHILLED SLIGHTLY)

JIM NICHTER
DRAFTING

SUPER SEAFOOD SALAD

1 PKG OF FAT FREE LOUIS KEMP CRAB MEAT
FLAKES OR CHUNKS
1/2 CUP MAYONNAISE
2 STALKS CELERY (CHOPPED)
3 TBSP FINELY CHOPPED ONION OR
GREEN ONION LETTUCE LEAVES

CUT CRAB MEAT UP TO DESIRED CHUNKS,
COMBINE MAYONNAISE, CELERY AND ONION.

SERVE WITH CRACKERS OR BREAD

NILA COOPER
S-SERIES LINE

SPINACH SALAD

SLICED WATER CHESTNUTS
BACON (FRIED CRISP)
1 CAN BEAN SPROUTS (DRAINED)
SHREDDED CHEDDAR CHEESE
1 PKG FRESH SPINACH

DRESSING:

1/2 CUP SUGAR
1 TBSP WORCHESTERSHIRE SAUCE
CHOPPED ONION
1/2 CUP KETCHUP
1/2 CUP OIL

MIX WELL WITH MIXER

LAYER BEAN SPROUTS AND CHESTNUTS IN BOTTOM OF LARGE BOWL & THEN PIECE UP FRESH SPINACH ON TOP. THEN TOP WITH CRUMBLED BACON AND CHEESE. POUR DRESSING OVER SALAD RIGHT BEFORE SERVING. THIS DOES NOT KEEP VERY WELL ONCE THE DRESSING IS ON.

LORI BOLINGER
401K/PAYROLL

MACARONI SALAD & DRESSING

2 CUPS COOKED MACARONI
1/3 CUP DICED CELERY
1/2 CUP DICED COOKED CARROTS
2 BOILED EGGS CHOPPED

DRESSING

MIX ALL INGREDIENTS AND ADD COOKED SALAD DRESSING
1 TSP DRY MUSTARD
1 TSP SALT
1/4 CUP SUGAR
2 TBSP FLOUR
1/8 TSP PAPRIKA
1 EGG
3/4 CUP MILK
1/4 CUP VINEGAR
1 TBSP BUTTER

MIX MUSTARD,SALT,SUGAR,FLOUR,PAPRIKA TOGETHER
ADD WELL BEATEN EGG. BEAT UNTIL SMOOTH, ADD
MILK THEN STIR IN VERY SLOWLY THE VINEGAR, COOK
UNTIL SMOOTH & THICKENED, STIRRING CONSTANTLY
REMOVE FROM HEAT, ADD BUTTER, CHILL THEN ADD TO
ABOVE INGREDIENTS FOR MACARONI SALAD

DRESSING RECIPE MAKES 1 1/2 CUPS

CANDY MAY
NIGHTS-ROTOR ROOM

VEGETABLE PIZZA

2 PKG CRESCENT ROLLS
12 TO 20 OZ CREAM CHEESE
1 PKG HIDDEN VALLEY RANCH DRESSING
1 CUP MIRACLE WHIP
1 TSP DILL & 1/2 TSP GARLIC POWDER
1/4 TSP CAJUN SEASONING OR WHITE PEPPER (OPTIONAL)

USE A 9 X 13 PAN ROLL CRESCENT ROLLS THIN
BAKE & COOL

SPREAD MIXTURE ON BAKED CRUST, NO MORE THEN 2 HOURS
BEFORE SERVING. ADD BROCCOLI, CAULIFLOWER, ONIONS
BACON BITS, MUSHROOM, TOP WITH SHREDDED CHEESE,
YOU MAY ALSO USE SALAD SHRIMP ON THIS FOR VARIETY.

KAY WARNER
ENGINEERING

SNACKS

DIPS

FAVORITE CHEESE AND CRACKERS

YOUR FAVORITE CHEESE
YOUR FAVORITE CRACKERS

CUT CHEESE IN FLAT SQUARES, PLACE CHEESE ON CRACKERS AND SERVE

RANDY GLICK
QA

CHIP BEEF SPREAD

1 PKG CREAM CHEESE (SOFTENED)
1 CUP MIRACLE WHIP
3 TBLS HORSERADISH
1/2 TSP GARLIC POWDER

BLEND THE INGREDIENTS TOGETHER THEN ADD:

2 PKG OF LENDER SLICE BEEF (FINELY CHOPPED)
1/2 CUP GREEN ONIONS
7 OZ JAR OF SLICED GREEN OLIVES

MIX WELL-CHILL FOR 2 TO 3 HOURS BEFORE SERVING WITH CRACKERS

JODI LUNG
INSPECTION

VEGETABLE DIP

8 OZ COTTAGE CHEESE (SMALL CURD)
1 CUP MAYONNAISE OR MIRACLE WHIP
1 PKG HIDDEN VALLEY ORIGINAL RANCH DRESSING

MIX TOGETHER: BLEND IN BLENDER OR MIX WITH MIXER FOR FEWER LUMPS

SHIRLEY McPHEETERS
WINDER

CHEESE DIP

2 LB VELVEETA CHEESE
12 OZ JAR PICANTE SALSA
1/2 LB GROUND BEEF
1/2 LB BOB EVANS SAUSAGE

MELT CUBED CHEESE AND SALSA. BROWN GROUND BEEF AND SAUSAGE, DRAIN, MIX WITH CHEESE SALSA MIXTURE AND SERVE.

DILLA EVERIDGE
STATOR TABLE

TEX MIX DIP

2 LBS HAMBURGER OR GROUND TURKEY
1 MEDIUM ONION DICED
COOK ABOVE ITEMS UNTIL DONE, DRAIN GREASE
ADD: 1 CAN CREAM OF CHICKEN SOUP
1 CAN OF CELERY SOUP
1 CAN GREEN CHILIES (UNDRAINED)
1 LARGE JAR OLD EL PASO SALSA
2 CUPS COOKED RICE
1 CAN REFRIED BEANS

STIR ALL TOGETHER. IN LARGE PAN LAYER:

NACHO DORITOS
HAMBURGER MIX
SHREDDED CHEESE
---REPEAT----
TOPPING WITH CHEESE

BAKE AT 350 TILL CHEESE MELTS
SERVE HOT

BEV GUNION
MACHINE LINE

HOT CHEESE DIP

2 LBS VELVEETA CHEESE
2 CANS ROL TEL TOMATOES W/CHILES DICED
CHUNK CHEESE AND PUT IN TOMATOES. PUT IN CROCK POT ON LOW, STIR OCCASIONALLY

GOOD FOR CORN CHIPS & VEGETABLES

SANDY BARTLEY
MACHINE LINE

CHILE CHIPS-N-CHEESE

1 CAN HORMEL CHILE WITH BEANS
1 LB COLBY COUNTY LINE CHEESE
TORTILLA CHIPS

SHRED CHEESE, HEAT CHILI, SPREAD CHIPS OVER PLATE POUR HOT CHILI OVER CHIPS AND COVER WITH SHREDDED CHEESE, READY TO EAT!

BOBBIE CRAGER
INSPECTION-NIGHTS

NACHO DIP

2 1/2 TO 3 LBS HAMBURGER
1 CAN (LARGE) REFRIED BEANS
1 JAR (LARGE) PACE PICANTE SAUCE
2 CANS CAMPBELL NACHO CHEESE SOUP
1 SMALL CONTAINER SOUR CREAM

BROWN HAMBURGER, DRAIN, ADD BEANS AND PICANTE SAUCE COOK ON MEDIUM, HEAT UNTIL HOT

PUT MIXTURE IN CROCK POT, ADD CHEESE SOUP AND SOUR CREAM. COOK ON HIGH 30 TO 45 MINUTES

TURN ON LOW, SERVE WITH CHIPS

TINA ZOLMAN
WINDERS

TEX MIX

SPREAD-2 CANS BEAN DIP ON BOTTOM OF PIZZA PAN
MIX: 1 CUP SOUR CREAM
1/2 CUP OF MAYO
1 ENVELOPE TACO SEASONING MIX
GREEN ONIONS, GREEN OLIVES, MILD CHEDDAR CHEESE
SPREAD MIX ON TOP OF BEAN DIP-REFRIGERATE

THERESA CHARLES
ESPL LINE

GET A LITTLE NUTTY WITH PB-BBQ SAUCE

1/2 CUP CHOPPED ONIONS
2 CLOVES CRUSHED GARLIC
2 TBSP OIL
1/2 CUP WATER
1 TO 2 TBSP CHILE POWDER OR GROUND CAYENNE
1 TBSP SUGAR
4 TBSP PEANUT BUTTER
2 TBLS SOY SAUCE
2 TBSP LEMON JUICE
1 TSP SALT

COOK ONIONS AND GARLIC IN OIL, ADD WATER, CHILI POWDER, SUGAR AND PEANUT BUTTER, COOK ON LOW, STIRRING GENTLY, UNTIL THICKENED. ADD SOY SAUCE, LEMON JUICE AND SALT, STIR WELL. BEST REFRIGERATED OVERNIGHT.

JUDY MORRILL
PRESIDENT

CHIPPED BEEF CHEESE BALL

2 PACKS PHILLY CREAM CHEESE (SOFTENED)
2 PKGS CHIPPED BEEF
1 TBSP MINCED ONIONS
1 TBSP GARLIC SALT

MIX TOGETHER WELL LET STAND FOR 2 HOURS, SHAPE INTO BALL, COVER WITH STRIPS OF CHIPPED BEEF

JILL FOSTER
ESPL LINE

APPLE DIP

1 8 OZ CREAM CHEESE
1 SMALL JAR MARSHMALLOW CREAM
1 TBSP VANILLA
3/4 CUP BROWN SUGAR
CHOPPED NUTS (OPTIONAL)
1 PKG APPLES

LINDA GILL
ESPL LINE

CHEESE FUDGE

1/2 LB VELVEETA OR (CHIEF) CHEESE (MELTED)
1 LB OLEO (MELT WITH ABOVE)
4 LBS POWDER SUGAR
1 CUP HERSHEY PLAIN COCOA
2 TBSP VANILLA

SIFT TOGETHER. THEN POUR IN MELTED OLEO ADDING 2 TBSP VANILLA, MIX THIS MIXTURE UP BY HAND, LIKE BREAD DOUGH, FOR VARIETY; NUTS, DRY CEREAL, DRIED GRAIN RAISINS OR DRIED FRUIT MAY BE ADDED. SPREAD MIXTURE OUT ON COOKIE SHEETS TO DESIRED THICKNESS (WITH A ROLLING PIN).

BOBBIE LEON
NIGHTS-STATOR TABLE

BROWNIES

1 1/2 CUP FLOUR
2 CUPS SUGAR
1/2 CUP COCOA
2 TBSP COCOA
1 TSP SALT
1 CUP LIQUID SHORTENING
4 EGGS
2 TSP VANILLA

PLACE ALL INGREDIENTS IN MIXER BOWL, BEAT AT MEDIUM SPEED FOR 3 MINUTES. PLACE IN GREASED 9 x 13 PAN. BAKE AT 350° FOR 30 MINUTES.

MIKE JENKINS
PROJECT ENGINEER

HOMEMADE GRANOLA BARS

2 CUPS OF CRACKLIN OAT BRAN (CRUSHED)
1 1/2 CUPS 100% NATURAL OAT CEREAL
1 PKG CONDENSED MINCEMEAT
1 CUP CHOPPED NUTS
2/3 CUPS BUTTER OR MARGARINE (MELTED)
1/2 CUP FIRMLY PACKED BROWN SUGAR
1/3 CUP HONEY (CORN SYRUP OR MOLASSES)
1 EGG BEATEN
1/2 TSP VANILLA
1/2 TSP SALT

COMBINE ALL INGREDIENTS AND MIX THEM THOROUGHLY. PRESS THE MIXTURE FIRMLY INTO 10 x 13 CAKE PAN LINED WITH ALUMINUM FOIL AND THEN WELL GREASE. BAKE IN PREHEATED OVEN AT 325°FOR 30 MINUTES. LIFT ALUMINUM FOIL ALONG WITH THE GRANOLA MIXTURE FROM PAN, WHILE STILL WARM. CUT MIXTURE IN 18 BARS. REMOVE EACH BAR FROM THE FOIL WHILE STILL WARM, WRAP INDIVIDUALLY IN PLASTIC WRAP. GENTLY PRESS TOGETHER AND THEY FIRM UP AS THEY COOL.

FRED KEPPLE
MAINTENANCE

NOEL BARS

4 TBSP MARGARINE
2/3 CUP ALL PURPOSE FLOUR
1/4 TSP BAKING SODA
1/4 TSP SALT
2 CUPS BROWN SUGAR (PACKED)
4 EGGS (HAND BEATEN)
2 TSP VANILLA
2 CUPS CHOPPED PECANS

SET OVEN AT 350°, MELT MARGARINE ON COOKIE SHEET IN OVEN SIFT FLOUR, SODA AND SALT TOGETHER. MIX EGGS AND VANILLA TOGETHER. STIR IN BROWN SUGAR AND NUTS, THEN STIR IN EGGS AND VANILLA. POUR MIXTURE INTO MELTED MARGARINE ON COOKIE SHEET. DO NOT SPREAD OUT! PLACE IN OVEN AND BAKE FOR 20 MINUTES. PARTIALLY COOL AND CUT INTO BARS. THEN SPRINKLE POWDER SUGAR OVER THEM.

JANET HEALY
ESPL LINE

CHOCOLATE FUDGE

1 10 1/2 OZ BAG MINIATURE WHITE MARSHMALLOWS
1 12 OZ BAG CHOCOLATE CHIPS
1 CAN MILNOT
4 1/2 CUPS GRANULATED SUGAR
1 CUP BUTTER OR MARGARINE
1 CUP CHOPPED NUTS
1/4 TSP SALT
2 TBSP VANILLA

IN 3 QUART SAUCEPAN, PLACE CHOCOLATE CHIPS, BUTTER, SUGAR AND SALT, MIX WELL. PLACE ON STOVE OVER MEDIUM HEAT. IN LARGE BOWL PLACE MARSHMALLOWS AND NUTS. LIGHTLY BUTTER A 9 x 13 CAKE PAN.

COOK SUGAR MIXTURE OVER HEAT UNTIL IT GETS TO, SOFT BALL STAGE ON CANDY THERMOMETER 236. REMOVE FROM HEAT ADD, VANILLA, POUR INTO BOWL UNTIL CHIPS AND MARSHMALLOWS ARE MELTED AND SMOOTH. POUR AT ONCE INTO PAN. COOL AND CUT INTO SQUARES. MAKES ABOUT 3 OR 4 LBS OF FUDGE.

STEVE MANN
MACHINE LINE

DESSERTS

INDIAN PUDDING

4 CUPS MILK
1/4 CUPS (1/2 STICK) MARGARINE
1/2 CUP YELLOW CORN MEAL
1/2 CUP MOLASSES
1/4 CUP SUGAR
1 MED CHOPPED APPLE
1/2 CUP RAISINS
4 1/2 TBSP CINNAMON
1 1/2 TBSP GINGER
1/2 TBSP SALT
1 EGG SLIGHTLY BEATEN

PREHEAT OVEN 325', GREASE 1 /12 QUART BAKING DISH. COMBINE 2 1/2 CUP MILK AND BUTTER IN MEDIUM SAUCEPAN, HEAT UNTIL BUTTER MELTS, STIR TOGETHER 1/2 CUP REMAINS OF MILK, BRING TO BOIL, LOWER HEAT, SIMMER 20 MINUTES, OR UNTIL MIX THICKENS, STIRRING FREQUENTLY SO IT DOES NOT BURN. STIR MOLASSES, SUGAR, APPLE, RAISINS, CINNAMON, GINGER, AND SALT IN PAN, STIRRING FREQUENTLY 5 MINUTES LONGER. SPOON PUDDING IN PREPARED PAN, POUR REMAINING CUP OF MILK OVER DISH. (DO NOT STIR!) BAKE AT 325 FOR 1 1/2 HOURS OR UNTIL PUDDING IS SET. SERVE WARM, GARNISH WITH WHIPPED CREAM OR GRADE CINNAMON AND APPLE SLICES.

ROLAND HARDING,III
WAREHOUSE

FROZEN CHRISTMAS PUDDING

1 1/2 CUP VANILLA WAFER CRUMBS
1/2 CUP CHOPPED NUTS (WALNUT OR PECAN)
1/2 CUP CHOPPED DATES
1/2 CUP CHOPPED CANDIED FRUIT PEEL
1/2 LEMON RIND, GRATED
1/4 TSP CINNAMON
1/4 TSP NUTMEG
8 MARSHMALLOWS (QUARTERED)
1 /4 CUP HOT ORANGE JUICE
1/4 CUP SUGAR
1 CUP HEAVY CREAMED WHIPPED

COMBINE CRUMBS, NUTS, FRUIT RIND AND SPICES, DISSOLVE MARSHMALLOWS IN HOT ORANGE JUICE, ADD SUGAR, COMBINE THIS MIXTURE WITH CRUMB MIXTURE. FOLD IN WHIPPED CREAM. PLACE IN REFRIGERATOR TRAY OR FREEZE UNTIL FIRM. GARNISH WITH HOLLY WREATHS MADE FROM RED CINNAMON, CANDIES OF BITS OF GREEN GUM DROPS.

CHRIS HEIMAN
ESPL LINE

CROCKPOT BREAD PUDDING

8 SLICES BREAD CUT INTO 1/2" CUBES
4 EGGS
1/4 CUP SUGAR
1/4 CUP BUTTER, MELTED
2 CUPS MILK
1/4 TSP NUTMEG
1 CUP RAISONS

PLACE BREAD CUBES IN 1 1/2 QUART GREASE CROCKPOT. IN BOWL. MIX BEATEN EGGS, SUGAR, BUTTER (MELTED), MILK AND NUTMEG. STIR UNTIL SMOOTH, STIR IN RAISINS. POUR OVER BREAD; MIX. COOK 1 HOUR ON HIGH OR 3 HOURS LOW. SET LID ASIDE TO LET STEAM OUT SO PUDDING DOESN'T GET WATERY. POUR SAUCE OVER PUDDING WHEN DONE.

BUTTER SAUCE: 1/2 CUP SUGAR
2 1/2 TBSP FLOUR
2 TBSP BUTTER
1 CUP WATER
1 TSP VANILLA

MIX ALL INGREDIENTS TOGETHER IN SAUCEPAN, COOK UNTIL THICKENED. POUR OVER PUDDING. DOUBLE RECIPE FOR FULL CROCKPOT. SERVES SIX (6).

LYNDA SCOTT
DRAFTING CLERK

COCONUT DELIGHT

1 JIFFY CAKE MIX (YELLOW, WHITE OR LEMON)
1 MEDIUM SIZE CAN CRUSHED PINEAPPLE
1 8 OZ PKG CREAM CHEESE
1/2 CUP MILK
PINCH OF SALT
2 PKG VANILLA INSTANT PUDDING
2 CUPS MILK
9 OZ BOWL COOL WHIP
TOASTED COCONUT

PREPARE JIFFY CAKE MIX. SPREAD IN 9 x 13 CAKE PAN, GREASED AND FLOURED. BAKE 12 TO 15 MINUTES AT 350°; WHEN COOL SPREAD WITH CRUSHED PINEAPPLE. MIX 1 PKG CREAM CHEESE, 1/2 CUP MILK, SALT AND BEAT UNTIL FLUFFY ADD 2 PKGS OF VANILLA PUDDING AND 2 CUPS OF MILK, MIX WELL. SPREAD MIXTURE OVER PINEAPPLE. THEN SPREAD COOL WHIP OVER PUDDING MIXTURE AND SPRINKLE WITH TOASTED COCONUT.

OPAL LINK
LEAD DEPT

HEATH ICE CREAM DESERT

CRUST:

2 CUPS (ABOUT 50) RITZ CRACKERS (CRUSHED)
1/2 CUP SUGAR
1 STICK BUTTER OR MARGARINE (MELTED)

MIDDLE:

1 QUART MAPLE NUT (OR VANILLA) ICE CREAM (SOFTENED)
2 SMALL PKGS INSTANT VANILLA PUDDING
2 CUPS MILK

BEAT 2 MINUTES. POUR OVER CRUST. LET SET IN REFRIGERATOR (BEST OVERNIGHT). TOP WITH 8 OZ COOL WHIP, THEN THREE (3) CRUSHED HEATH BARS. KEEP REFRIGERATED.

DIANE GERMAN
ESPL PACKER

BROWNIE PUDDING PIZZA

1 BOX BROWNIE MIX
1/2 CUP PEANUT BUTTER
1 1/2 CUP COLD MILK
1 SMALL PKG INSTANT CHOCOLATE PUDDING
1 CUP NON DAIRY TOPPING
1/4 CUP CHOPPED PEANUTS

PREPARE BROWNIE MIX AS DIRECTED ON PACKAGE. BAKE ON GREASED 12 INCH PIZZA PAN AT 350° FOR 25 MINUTES. SPREAD PEANUT BUTTER OVER BROWNIE BASE AFTER COOLING THOROUGHLY. POUR MILK INTO SHAKER CUP, ADD PUDDING MIX, SHAKE VIGOROUSLY FOR 1 MINUTE. LET STAND UNTIL SLIGHTLY THICKENED. POUR OVER BROWNIE. SPREAD WITH WHIPPED TOPPING. REFRIGERATE AT LEAST ONE HOUR. GARNISH WITH NUTS AND DRIZZLE CHOCOLATE SYRUP IF DESIRED. CUT INTO WEDGES. MAKES 12 TO 16 SERVINGS.

ART RITTER
ENGINEERING

PINK SURPRISE

1 20 OZ CAN CRUSHED PINEAPPLE (DRAINED)
1 CUP RED HOTS
1 LARGE TUB OF COOL WHIP

PUT PINEAPPLE IN LARGE BOWL. ADD RED HOTS. REFRIGERATE OVER NIGHT. FOLD IN COOL WHIP BEFORE SERVING.

LUCY McDONALD
MACHINE LINE

APPLE CRISP

6 CUPS THINLY SLICED PEELED APPLES
1/3 CUP SUGAR
1 TSP CINNAMON
1/2 TSP SALT
2 TBSP BUTTER (MELTED)
3/4 CUP SUGAR
1/2 CUP FLOUR
1/3 CUP BUTTER
COOL WHIP

MIX TOGETHER APPLES, 1/3 CUP SUGAR, SALT AND CINNAMON AND MELTED BUTTER. PLACE IN GREASED 8" SQUARE BAKING DISH, SET ASIDE. COMBINE 3/4 CUP SUGAR AND FLOUR. CUT IN BUTTER UNTIL CRUMBLY. SPRINKLE OVER APPLES. BAKE AT 375°ABOUT 45 MINUTES OR UNTIL APPLES ARE TENDER. SERVE WARM WITH COOL WHIP.

EMILY HARMON
INSPECTION

CHERRY CHIFFON DESSERT

1 21 OZ CHERRY PIE FILLING
1 15 OZ PINEAPPLE CHUNKS (DRAINED)
1 14 OZ CAN SWEETENED CONDENSED MILK
1 8 OZ COOL WHIP
1 CUP MINIATURE MARSHMALLOWS

MIX ALL INGREDIENTS-CHILL 30 MINUTES

DELORES DIEHM
ESPL LINE

STRAWBERRY PIZZA

1 STICK OLEO
1 EGG
3/4 CUP SUGAR
1 1/3 CUP FLOUR
12 TBSP FLOUR
1 TBSP BAKING SODA

MIX OLEO, EGG AND SUGAR TOGETHER WITH MIXER. ADD DRY INGREDIENTS, MIX WELL. SPREAD ON WELL GREASED PIZZA PAN (WITH SIDES OR COOKIE SHEET) BAKE AT 350°FOR 15 MINUTES. LET COOL.

1 PKG INSTANT VANILLA PUDDING
1 QUART STRAWBERRIES
3 BANANAS
1 PKG STRAWBERRY GLAZE

PREPARE PUDDING AS DIRECTED. SPREAD ON COOLED CRUST. DICE STRAWBERRIES AND BANANAS AND COAT WITH GLAZE. PUT ON PUDDING. REFRIGERATE. TOP WITH COOL WHIP.

JIM KOEHL
PUNCH PRESS

APPLE DUMPLIN DESSERT

1 CUP SUGAR
2 CUPS WATER
1 TSP CINNAMON
1/4 CUP BROWN SUGAR
1/4 CUP BUTTER

2 CUPS FLOUR
1 TSP SALT
2 TSP BAKING POWDER
3/4 CUP BUTTER CRISCO
1/2 CUP MILK

MIX IN SMALL SAUCE PAN SUGARS, WATER, CINNAMON AND BUTTER, BRING TO BOIL FOR SYRUP. MIX REMAINING INGREDIENTS TOGETHER (EXCEPT MILK). THEN ADD MILK, MIX ROLL OUT DOUGH (RECTANGLE). PEEL, CORE AND SLICE 6 TO 8 APPLES. SPREAD OVER DOUGH. THEN SPRINKLE WITH CINNAMON AND DOT WITH BUTTER. ROLL UP AND CUT INTO 12 PIECES. PLACE IN 13 x 9 x 2 PAN. POUR SYRUP OVER. BAKE AT 375° FOR 35 MINUTES OR UNTIL DONE.

ERMA CASSELMAN
SHAFT GRINDING

DRY JELLO DESSERT

1 LARGE CONTAINER SOUR CREAM
1 LARGE CONTAINER WHIPPED CREAM
1 LARGE BOX JELLO (ANY FLAVOR-STRAWBERRY/BANANA GOOD)
1 CAN CRUSHED PINEAPPLE

COMBINE SOUR CREAM AND WHIP CREAM, MIX WELL. ADD DRY JELLO, MIX WELL. DRAIN PINEAPPLE, MIX. CAN BE SERVED RIGHT AWAY, BUT TASTES BEST IF CHILLED.

FOR SMALLER PORTION USE SMALLER SIZES.

DAWN BOGER
INSULATOR

APPLE CRISP

PUT 6 CUPS OF SLICED APPLES IN A 6 x 10 BAKING DISH

1 CUP SIFTED FLOUR
1 1/2 CUP SUGAR
1 TBSP BAKING POWDER
3/4 TBSP SALT
1 EGG

MIX WITH FORK TILL CRUMBLY AND SPRINKLE OVER APPLES. POUR 1/3 CUP MELTED AND COOLED BUTTER OVER ENTIRE MIXTURE. SPRINKLE WITH 1/2 TBSP CINNAMON. BAKE 30 TO 40 MINUTES IN MODERATE OVEN. SERVE WARM WITH CREAM.

DARLENE LEVEL
PURCHASING SECRETARY

OREO DATE DESSERT

12 PLUS OREO COOKIES (CRUSHED)
8 OZ PITTED DATES
3/4 CUP WATER
1/4 TSP SALT
2 CUPS MINIATURE MARSHMALLOWS
1/2 TO 1 CUP CHOPPED NUTS (PECANS)
1 PINT WHIPPED CREAM (COOL WHIP IS OKAY)

SPREAD OREO CRUMBS IN GREASED BAKING DISH, RESERVE 1/4 CUP FOR TOP. COOK DATES IN WATER AND SALT FOR THREE (3) MINUTES, REMOVE FROM HEAT AND ADD MARSHMALLOWS, COOL, ADD NUTS. SPREAD OVER OREO CRUMBS, TOP WITH WHIPPED CREAM AND SPRINKLE WITH RESERVE OREO CRUMBS.

MARY ANN MURLEY
INSPECTION

JELLO SURPRISE

1 SMALL BOX INSTANT JELLO (RASPBERRY OR BLACK CHERRY)
1 16 OZ SMALL CURD COTTAGE CHEESE
1 SMALL TUB COOL WHIP
1 SMALL CAN MANDARIN ORANGES (DRAINED)

IN LARGE BOWL MIX COTTAGE CHEESE AND WHIP CREAM, SPRINKLE DRY JELLO ON TOP AND MIX WELL, THEN ADD ORANGES. REFRIGERATE FOR AT LEAST 3 HOURS.

TIM COSTIN
SAFETY DIRECTOR

RASPBERRY COCONUT LAYER BARS

1 2/3 CUPS GRAHAM CRACKER CRUMBS
1/2 CUP BUTTER OR MARGARINE, MELTED
2 2/3 CUP (7 OZ) FLAKED COCONUT
1 1/4 CUPS (14 OZ) CARNATION SWEETENED CONDENSED MILK
1 CUP RED RASPBERRY JAM OR PRESERVES
1/3 CUP FINELY CHOPPED WALNUTS (TOASTED)
1/2 CUP NESTLE TOLL HOUSE SEMI SWEET CHOCOLATE MORSELS
1/4 CUP (1 1/2 OZ) CHOPPED NESTLE PREMIER WHITE CHOCOLATE BAKING BAR

IN MEDIUM BOWL, COMBINE GRAHAM CRACKER CRUMBS AND BUTTER, SPREAD EVENLY OVER BOTTOM OF 13 x 9 BAKING PAN, PRESSING TO MAKE CRUST, SPRINKLE COCONUT OVER CRUST. POUR SWEETENED CONDENSED MILK EVENLY OVER COCONUT. BAKE IN PREHEATED 350° OVEN FOR 20 OR 25 MINUTES OR UNTIL LIGHTLY BROWNED, COOL. SPREAD JAM OVER COCONUT LAYER. CHILL 3 TO 4 HOURS. SPRINKLE WITH WALNUTS, MELT CHOCOLATE MORSELS, MELT WHITE CHOCOLATE, DRIZZLE DARK THEN WHITE OVER TOP LAYER TO MAKE A LACY EFFECT. CHILL AND CUT INTO 3" x 1 1/2" BARS.

MARILYN HOWELL
MACHINE LINE

PEANUT BUTTER PIE

1 CUP MILK HEATED
2 EGG YOLKS
2 TBSP FLOUR
2 TBSP PEANUT BUTTER
3/4 CUP SUGAR
1 TSP VANILLA

MIX EGG YOLK, FLOUR, PEANUT BUTTER AND SUGAR TOGETHER WITH A LITTLE MILK. ADD TO MILK AND COOK UNTIL THICK ADD 1 TSP VANILLA AND POUR INTO BAKED PIE SHELL. BEAT EGG WHITE UNTIL STIFF ADD SUGAR. COVER PIE AND BROWN.

VIOLET ELLIOTT
SHAFT·GRINDING

CREAM PIE

1 STICK OLEO
1 CUP SUGAR
1/4 CUP CORN STARCH
2 1/4 CUP MILK

COOK UNTIL THICK ADD 1 TSP VANILLA, POUR INTO BAKED CRUST, SPRINKLE WITH CINNAMON AND NUTMEG.

ALICE SNYDER
S-SERIES LINE

QUICK CUSTARD PIE

1 9" UNBAKED PIE SHELL
4 EGGS, SLIGHTLY BEATEN
1/2 CUP SUGAR
1/4 TSP VANILLA
2 1/2 CUP SCALDED MILK
DASH OF NUTMEG

THOROUGHLY MIX EGGS, SALT, SUGAR AND VANILLA. SLOWLY POUR AND STIR IN HOT MILK. POUR INTO PIE SHELL, DASH TOP WITH NUTMEG. BAKE 5 MINUTES AT 475', THEN 10 MINUTES AT 425.

PAULA McDONALD
ESPL LINE

LEMON MERINGUE PIE

1 CUP SUGAR
1/2 TSP SALT
1/4 CUP FLOUR
3 TBSP CORNSTARCH
3 EGG YOLKS
1 TBSP BUTTER
1/4 CUP LEMON JUICE
1 TBSP GRATED LEMON RIND
2 CUPS WATER

MERINGUE

3 EGG WHITES
6 TBSP SUGAR
1/4 TBSP CREAM OF TARTAR

COMBINE SUGAR, SALT, CORNSTARCH, AND FLOUR, STIR IN WATER, COOK UNTIL THICK. ADD HOT MIXTURE TO BEATEN EGG YOLK MIX, STIR IN BUTTER, LEMON JUICE AND RIND. POUR IN BAKED SHELL, PUT MERINGUE ON PIE. BROWN IN OVEN 10 TO 15 MINUTES.

RALPH MAGGERT
PUNCH PRESS

OLD FASHIONED CREAM PIE

1 PT (CREAM) HALF AND HALF
1/2 CUP BROWN SUGAR
1/2 CUP GRANULATED SUGAR
PINCH OF SALT
LUMP OF BUTTER (SIZE OF WALNUT)
4 TBSP FLOUR

BRING TO BOIL AND BOIL 1 MINUTE, COOL. PUT IN RAW PIE SHELL AND DOT WITH BUTTER AND NUTMEG. BAKE LIKE CUSTARD PIE, 35 TO 40 MINUTES AT 350°.

PEGGY JENKINS
MACHINE LINE

VINEGAR PIE

2 TBSP BUTTER
1/2 CUP SUGAR
3 TBSP FLOUR
1 TSP CINNAMON
1/4 TSP ALLSPICE
1 EGG
DASH SALT
2 TBSP VINEGAR
1 CUP WATER
8" PASTERY SHELL

CREAM BUTTER AND SUGAR, ADD DRY INGREDIENTS, ADD EGG, VINEGAR AND WATER. COOK STIRRING IN THE TOP OF DOUBLE BOILER UNTIL THICKENED. AT 350° BAKE PIE SHELL THREE (3) MINUTES, POUR FILLING INTO PIE SHELL, BAKE UNTIL SET.

DON SMITH
SALES

STRAWBERRY RHUBARB FREEZER JAM

7 CUPS CUT UP RHUBARB
4 CUPS SUGAR
1 CAN (21 OZ) CHERRY OR STRAWBERRY PIE FILLING
2 PKGS (3 OZ) OR 1 (6 OZ) CHERRY OR STRAWBERRY GELATIN

COMBINE RHUBARB, SUGAR AND PIE FILLING. BOIL 10 MINUTES REMOVE FROM HEAT AND ADD GELATIN,(POWDER) MIX. PUT IN JARS AND FREEZE.
I USE THE SMALL 1/2 LB BUTTER TUBS. LEAVE 1/4" AT TOP.

SHIRLEY GREENFIELD
S-SERIES LINE

PINEAPPLE UPSIDE DOWN CAKE

1 YELLOW CAKE MIX, MIX AS DIRECTED
1 STICK BUTTER
1 1/2 CUP BROWN SUGAR
1 SMALL CAND SLICED PINEAPPLE

MELT BUTTER, PUT IN 13 X 9 PAN, ADD BROWN SUGAR, THEN ARRANGE PINEAPPLE SLICES. POUR CAKE BATTER IN. BAKE AT 350° FOR 35 TO 40 MINUTES.

MARGIE DeGRASSE
STATOR TABLE

PEACHES -N- CREAM CAKE

1 PKG YELLOW CAKE MIX
1 PKG INSTANT VANILLA PUDDING
1 LG CAN SLICED PEACHES
1 CUP WATER
3/4 CUP SUGAR
16 OZ CREAM CHEESE
5 TBSP PEACH JUICE
4 EGGS
1/3 CUP OIL

DRAIN PEACHES, SET ASIDE. (SAVING JUICE) MIX PEACH JUICE, CHEESE AND SUGAR UNTIL SMOOTH, SET ASIDE. MIX CAKE MIX, EGGS, WATER, OIL AND PUDDING, BEAT 2 TO 4 MINUTES, SPREAD IN GREASED AND FLOURED 9 X 13 PAN. ARRANGE PEACHES ON TOP, SPREAD CHEESE MIXTURE OVER PEACHES. BAKE 350° FOR 45 TO 50 MINUTES.

VILLA MENOR
MACHINE LINE

APPLE DAPPLE CAKE

2 EGGS
2 CUPS SUGAR
1 CUP OIL
3 CUPS FLOUR
1 TSP SALT
1 TSP VANILLA
1 TSP SODA
3 CUPS RAW APPLES SLICED
1 CUP CHOPPED NUTS
1 CUP RAISINS (IF DESIRED)
DASH CINNAMON
DASH NUTMEG

MIX IN ORDER LISTED, POUR INTO 9 X 13 PAN, BAKE 350° FOR 45 MINUTES. (MAY SUBSTITUTE 2 CANS PIE FILLING FOR RAW APPLES)

ANNE IMBODY
MACHINE LINE

PUMPKIN PIE CAKE

1 LG CAN PUMPKIN
1 1/2 CUP SUGAR
2 TSP CINNAMON
1 TSP NUTMEG
1 CAN EVAPORATED MILK

MIX TOGETHER, PUT IN 9 X 13 PAN, SPRINKLE YELLOW CAKE MIX ON TOP, THEN MELT 2 STICKS OF BUTTER, PUT ON TOP. SPRINKLE NUTS ON TOP. BAKE AT 350° FOR 1 HOUR. ADD COOL WHIP AND SERVE.

SALLY SHOUDEL
S-SERIES LINE

PISTACHIO CAKE

WHITE CAKE MIX
1 PISTACHIO INSTANT PUDDING
1 CUP 7-UP
3 EGGS
1 CUP OIL
1/2 CUP CHOPPED NUTS

MIX CAKE MIX, PKG PUDDING, 7-UP, EGGS, OIL AND NUTS. BAKE IN OVEN 350°, UNTIL DONE. FROSTING:

2 PKGS DREAM WHIP
1 1/4 CUP MILK
1 PISTACHIO INSTANT PUDDING

BEAT DREAM WHIP AND MILK, ADD PUDDING.

BURETTA HALL
INSPECTION

8 MINUTE CHEESE CAKE

1 PKG 8 OZ CREAM CHEESE SOFTENED
1/3 CUP SUGAR
1 CUP SOUR CREAM
2 TSP VANILLA
1 8 OZ COOL WHIP (THAWED)
1 KEEBLER READY GRAHAM CRACKER PIE CRUST

BEAT CHEESE UNTIL SMOOTH, GRADUALLY BEAT IN SUGAR, BLEND IN SOUR CREAM AND VANILLA. FOLD IN COOL WHIP, BLENDING WELL. SPOON INTO CRUST, CHILL UNTIL SET. AT LEAST 4 HOURS. GARNISH WITH FRUIT OR PIE FILLING.

NORMA LEMMON
STATOR TABLE

JELL-O CAKE

1 PKG WHITE CAKE MIX
1 PKG (3 OZ) GELATIN (ANY FLAVOR)
1 CUP BOILING WATER
1/2 CUP COLD WATER

PREPARE CAKE AS DIRECTED ON BOX. BAKE IN 9 X 13 WELL GREASED PAN AND FLOURED AT 350° FOR 30 TO 35 MINUTES. COOL IN PAN 15 MINUTES; THEN POKE WITH FORK AT 1/2" INTERVALS. DISSOLVE GELATIN IN BOILING WATER, ADD COLD WATER AND SPOON OVER CAKE IN PAN. CHILL 3 TO 4 HOURS. TOP WITH COOL WHIP.

PHYLLIS COOK
MACHINE LINE

COCOA CRISPY CHEESECAKE

3 CUPS COCOA CRISPY RICE (CRUSHED TO 1 1/2 CUPS)
1/4 CUP MARGARINE (SOFTENED)
24 OZ CREAM CHEESE (SOFTENED)
1 CAN 14 OZ SWEETENED CONDENSED MILK
3 EGGS
1 /2 TSP VANILLA
1 1/4 CUP MINI, SEMI SWEET CHOCOLATE PIECES
1/4 TSP CORNSTARCH

TO PREPARE CHEESE CAKE: PREHEAT OVEN 300°, IN MEDIUM BOWL BEAT CEREAL AND MARGARINE, MIX WELL. PRESS CEREAL MIXTURE INTO BOTTOM OF 9" SPRINGFARM PAN. IN LARGE BOWL, BEAT CREAM CHEESE AND SWEETENED CONDENSED MILK UNTIL SMOOTH, ADD EGGS, ONE AT A TIME, MIXING WELL, ADD VANILLA AND MIX WELL. IN SMALL BOWL TOSS CHOCOLATE PIECES TO CREAM CHEESE MIXTURE, POUR CREAM CHEESE MIXTURE OVER CEREAL MIXTURE IN PAN, BAKE 1 HOUR OR UNTIL CAKE SPRINGS BACK WHEN TOUCHED LIGHTLY IN CENTER. COOL 30 MINUTES AT ROOM TEMPATURE, CHILL UNTIL COLD. REMOVE SIDE OF PAN, STORE IN REFRIGERATOR.

TOPPING:

1/2 CUP COCOA CRISPY RICE
1 TBSP MELTED MARGARINE
1 TBSP CORN SYRUP
1/4 CUP CHOPPED PECANS
2 TBSP MINI SEMI SWEET CHOCOLATE PIECES
1/4 TSP CORNSTARCH

MEDIUM BOWL COMBINE CEREAL, MARGARINE AND CORN SYRUP, ADD PECANS, MIX WELL. IN SMALL BOWL, TOSS CHOCOLATE PIECES WITH CORN STARCH, ADD COATED CHOCOLATE PIECES TO CEREAL MIXTURE. DISTRIBUTE TOPPING EVENLY OVER CHEESE CAKE. MAKES 12 SERVINGS.

KATHY RAYMOND
ROTOR ROOM

CHEESECAKE

1 8 OZ PKG PHILLY CREAM CHEESE
1 CUP POWDERED SUGAR
1 PKG DREAM WHIP

BEAT WITH MIXER: SOFTENED CREAM CHEESE AND POWDERED SUGAR, SET ASIDE. MIX 1 PKG DREAM WHIP ACCORDING TO PKG DIRECTIONS. COMBINE DREAM WHIP WITH SUGAR AND CHEESE MIXTURE. POUR INTO GRAHAM CRUST AND CHILL UNTIL SET.

ROBIN POTTER
PURCHASING-BUYER

ORANGE FRUIT CAKE

1 CUP BUTTER	1 3/4 CUP SUGAR
3 EGGS	3 CUPS FLOUR
1 1/2 TSP SODA	1 TSP SALT
1 TSP BAKING POWDER	1 CUP BUTTERMILK
1 TBSP ORANGE JUICE	1 CUP DATES (CUT FINE)
1 CUP NUTS (CHOPPED)	1 ORANGE RIND (GRATED)

CREAM BUTTER AND SUGAR, THEN MIX IN ORDER GIVEN. BAKE IN TUBE PANS OR TWO (2) BREAD PANS, AT 325° FOR 40 MINUTES.
GRATE ONE (1) ORANGE, RUB THIS IN 1 CUP SUGAR, ADD 1 CUP ORANGE JUICE, POUR OVER CAKE WHILE CAKE IS WARM.

SARA WEIHMILLER
NIGHTS-STATOR TABLE

SEX ON THE MOUNTAIN CAKE

1 CHOCOLATE FUDGE CAKE MIX
1 CAN EAGLE BRAND MILK
12 OZ MRS. RICHARDSON'S BUTTERSCOTCH CARAMEL ICE CREAM TOPPING
12 OZ COOL WHIP
3 TO 5 HEATH BARS (CRUNCHED INTO PIECES)

BAKE CAKE AS DIRECTED ON BOX. COOL 10 MINUTES, POKE 10 TO 15 HOLES 1/2 WAY THROUGH CAKE WITH WOODEN SPOON. POUR EAGLE BRAND MILK AND ICE CREAM TOPPING INTO THESE HOLES. SPREAD EXCESS ON TOP OF CAKE. REFRIGERATE AT LEAST 2 HOURS (OVERNIGHT IS BETTER). TOP WITH COOL WHIP AND THEN SPRINKLE HEATH PIECES ON TOP. STORE IN REFRIGERATOR.

BETTY ROBINSON
LEAD DEPT

APPLE WALNUT CAKE

1 (20 OZ) THANK-YOU APPLE PIE FILLING
2 CUPS FLOUR
1 CUP SUGAR
1 1/2 TSP SODA
1 TSP SALT
2 EGGS BEATEN
1 TSP VANILLA
2/3 CUP COOKING OIL
3/4 CUP CHOPPED WALNUTS

PREHEAT OVEN 350°, SPREAD PIE FILLING IN BOTTOM OF A 9 X 13" PAN. COMBINE FLOUR, SUGAR, SODA AND SALT, SPRINKLE OVER FILLING. IN BOWL COMBINE EGGS, VANILLA, OIL AND 1/2 CUP OF NUTS, MIX WELL. POUR OVER INGREDIENTS IN PAN. STIR ONLY UNTIL BLENDED. SMOOTH BATTER EVENLY IN PAN. BAKE AT 350° FOR 40 TO 45 MINUTES UNTIL CAKE SPRINGS BACK. COOL ON RACK ABOUT 20 MINUTES PRICK WARM CAKE WITH FORK. TOPPING:

1 CUP SUGAR
1/2 CUP SOUR CREAM
1/2 TSP SODA

COMBINE INGREDIENTS, STIR OVER MEDIUM HEAT UNTIL BOILING. POUR TOPPING OVER CAKE AND SPRINKLE WITH REMAINING NUTS.

SHIRLEY WETOSKY
NIGHTS-JANITOR

OATMEAL CAKE

MELT 1 STICK BUTTER IN 1 1/4 CUP BOILING WATER. POUR OVER 1 CUP OATS. LET STAND 20 MINUTES. MIX 1 CUP BROWN SUGAR, 1 CUP WHITE SUGAR AND 2 EGGS TOGETHER. SIFT TOGETHER 1 1/3 CUP FLOUR, 1 TSP SODA, 1 TSP CINNAMON, 1/2 TSP NUTMEG AND 1/2 TSP SALT, MIX WITH SUGAR AND EGGS. ADD OATMEAL MIXTURE. BAKE 30 TO 35 MINUTES AT 350° IN 9 X 13" PAN. FROSTING:

5 TBSP MARGARINE
1/2 CUP SUGAR
1/4 CUP CANNED MILK
1 CUP NUTS
1 TSP VANILLA

MELT MARGARINE, MIX SUGAR, MILK, NUTS AND VANILLA. PUT ON CAKE AS SOON AS YOU TAKE FROM OVEN. PUT UNDER BROILER UNTIL BROWN

G. BRILL
SPB LINE

STRAWBERRY POP CAKE

3/4 CUP SHORTENING
2 CUPS SUGAR
3 CUPS FLOUR
2 TSP BAKING POWDER
1/2 TSP SALT
1 (7 OZ) BOTTLE STRAWBERRY POP
1/2 CUP NUTS
5 EGG WHITES

CREAM SHORTENING AND SUGAR. SIFT TOGETHER FLOUR, BAKING POWDER AND SALT, ADD ALTERNATELY WITH POP TO CREAMED MIXTURE. FOLD IN BEATEN EGG WHITES. BAKE IN THREE (3) 8" LAYER PANS FOR 30 TO 40 MINUTES, AT 350°.

FILLING: 1/2 CUP SUGAR
1 TBSP FLOUR
5 EGG YOLKS
1 CUP MILK

COOK FILLING INGREDIENTS UNTIL THICK. ADD 1/2 CUP NUTS AND 1 TSP VANILLA. SPREAD FILLING BETWEEN LAYERS.

THRESA THACKER
MACHINE LINE

NANCY V'S MILLIONAIRE CAKE

1 BOX PILLSBURY PLUS YELLOW CAKE MIX
1 LARGE BOX VANILLA INSTANT PUDDING
1 8 OZ PHILADELPHIA CREAMED CHEESE (SOFTENED)
1 PKG GRATED COCONUT
1 20 OZ CAN CRUSHED PINEAPPLE (DRAIN/RESERVE JUICE)
1 8 OZ COOL WHIP

BAKE CAKE AS DIRECTED EXCEPT USE PINEAPPLE JUICE. LET COOL. MAKE INSTANT PUDDING LET STAND 3 OR 4 MINUTES. MIX CREAM CHEESE IN WITH PUDDING, THEN MIX PINEAPPLE IN MIX THIS WITH HAND MIXER OR ELECTRIC FOR 1 MINUTE OR UNTIL CREAMY. SPREAD ON CAKE, ADD COOL WHIP ON TOP OF PUDDING MIXTURE, TOAST COCONUT, COOL THEN SPRINKLE OVER TOP.

NANCY VANDERPOOL
S-SERIES LINE

PRIZE WINNING

COOKIES & BREADS

PINEAPPLE COOKIES

1 CUP SHORTENING
1 1/2 CUP SUGAR
1 EGG
1 CAN (SMALL) CRUSHED PINEAPPLE
3 CUPS FLOUR
1 TSP SODA
1 TSP BAKING POWDER
1/2 TSP SALT

PREHEAT OVEN AT 325. CREAM SUGAR AND SHORTENING, ADD EGG AND PINEAPPLE, INCLUDING JUICE. MIX FLOUR AND OTHER DRY INGREDIENTS, MIX WELL. SPOON ONTO COOKIE SHEET AND BAKE 8 TO 10 MINUTES. (UNTIL EDGES AND TOP ARE LIGHTLY BROWN.

CONNIE YORK
S-SERIES LINE

CHURCH WINDOW COOKIES

1 12 OZ PKG CHOCOLATE CHIP BITES
1 STICK OLEO

MELT SLOWLY AND COOL SLIGHTLY

1 12 OZ PKG COLORED MARSHMALLOWS
1 CUP CHOPPED NUTS

ADD AND COOL A LITTLE, AND ROLL INTO A 1/2" LOG. ROLL LOG IN COCONUT; CHILL AND SLICE.

TAMMY MCBRIDE
MACHINE LINE

ENGLISH TOFFEE COOKIE

1 CUP BUTTER
1 CUP SUGAR
1 EGG (SEPARATED)
1 TBSP VANILLA
2 CUPS FLOUR
1/2 CUP PECANS

CREAM BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY. ADD EGG YOLK AND VANILLA AND BEAT WELL. MIX IN FLOUR. SPREAD DOUGH EVENLY ON OILED COOKIE SHEET TO FORM A 12 x 14 RECTANGLE. BRUSH WITH BEATEN EGG WHITE AND SPRINKLE NUTS ON TOP.

JOYCE TITTLE
S-SERIES LINE

NO BAKE COOKIES

4 CUPS SUGAR
1 CUP MILK
1/2 CUP OLEO
6 TBSP COCOA

COMBINE IN HEAVY SAUCEPAN AND BRING TO ROLLING BOIL, REMOVE FROM HEAT AND ADD:

1 CUP PEANUT BUTTER
6 CUPS QUICK COOK OATS
2 TBSP VANILLA
1/4 TBSP SALT

STIR WELL, THEN DROP BY ROUNDED SPOON ONTO WAXED PAPER. LET STAND UNTIL COOL.

RUTH LELLAND
MACHINE LINE

SUGAR DROP COOKIES

SIFT 2 CUPS FLOUR, 2 TSP BAKING POWDER, 1/2 TBSP SALT. CREAM 1/2 CUP BUTTER, 1 CUP SUGAR, AND 1 EGG. MIX IN FLOUR ALTERNATELY AND 1 TBSP VANILLA, 1/2 CUP MILK. DROP BY TSP ON GREASED COOKIE SHEET, SPRINKLE SUGAR ON TOP. BAKE AT 350 FOR 10 MINUTES. MAKES ABOUT 5 DOZEN.

KATHY EGLY
ESPL LINE

PEANUT BUTTER CHOCOLATE CHIP

2 EGGS
1 STICK BUTTER (SOFT)
1 BOX WHITE CAKE MIX
1/3 CUP WATER
1 CUP PEANUT BUTTER
1/2 PKG CHOCOLATE CHIPS

BEAT EGGS, WATER, BUTTER, PEANUT BUTTER, AND 1/2 CAKE MIX. STIR IN REMAINING CAKE MIX AND CHOCOLATE CHIPS. DROP BY TSP ON COOKIE SHEET. BAKE 350, 8 TO 12 MINUTES OR UNTIL LIGHTLY BROWN.

JILL ERMAN
ESPL LINE

AMISH SUGAR COOKIES

2 CUPS LIQUID CRISCO
3 CUPS WHITE SUGAR
4 EGGS (BEAT WELL TOGETHER)
2 CUPS BUTTERMILK
1 TBSP SODA
6 CUPS FLOUR
2 TBSP BAKING POWDER
3 TBSP VANILLA

MIX BUTTERMILK AND SODA, SET ASIDE. MIX CRISCO, SUGAR AND EGGS TOGETHER. ADD BUTTERMILK AND DRY INGREDIENTS ALTERNATING INTO CRISCO MIXTURE, BEAT WELL. POUR ONTO UNGREASED COOKIE PAN. BAKE 5 TO 6 MINUTES AT 450.

JILL M. WIECHART
SPB LINE

OATMEAL COOKIES

1 CUP SEEDED RAISINS
1 1/2 CUPS WATER

SIMMER RAISINS IN WATER 20 MINUTES) CREAM TOGETHER:

1 TSP VANILLA
1 CUP SHORTENING
1 CUP SUGAR

SIFT TOGETHER:

2 CUPS FLOUR
1 TSP SODA
1/2 TSP SALT

ADD 2 BEATEN EGGS TO CREAMED MIXTURE, ALTERNATE DRY INGREDIENTS WITH 5 TBSP JUICE FROM COOKED RAISINS. (RESERVE JUICE IF NEEDED LATER) ADD:

DRAINED RAISINS
2 CUPS QUICK OATS
1/2 CUP NUTS
1 TSP VANILLA

DROP ON GREASED BAKING SHEET, BAKE 375 10 MINUTES OR UNTIL LIGHTLY BROWNED.

BETTY BAKER
SHAFT GRINDING

BEST EVER OATMEAL COOKIES

1 CUP RAISINS
1 1/2 CUP WATER

SIMMER WATER AND RAISINS 20 MINUTES. CREAM TOGETHER:

1 TSP CINNAMON
1 CUP OLEO
1 CUP SUGAR
2 EGGS

SIFT TOGETHER:

2 CUPS FLOUR
1 TSP SODA
1/2 TSP SALT

ALTERNATE DRY INGREDIENTS WITH 5 TBSP JUICE FROM COOKED RAISINS. ADD:

2 CUPS QUICK OATS
1 TSP VANILLA
1/2 CUP NUTS

DROP ON GREASED BAKING SHEET. BAKE AT 375 UNTIL LIGHTLY BROWN.

MARGE IDDINGS
INSULATOR

SHORTBREAD COOKIES

1 CUP BUTTER
1/2 CUP SUGAR
2 1/2 CUPS FLOUR

CREAM TOGETHER, BUTTER AND SUGAR, STIR IN FLOUR. CHILL SEVERAL HOURS. ROLL OUT AND CUT. BAKE AT 300 FOR 30 MINUTES.

NANCY LeCOQUE
STATOR TABLE

OATMEAL RAISIN COOKIES

3 CUPS OATMEAL
1 1/4 CUPS FLOUR
3/4 TSP SALT
1/2 TSP BAKING SODA
3/4 CUP MARGARINE
1 CUP BROWN SUGAR
1/2 CUP GRANULATED SUGAR
1/4 CUP MILK
1 LARGE EGG
1 TSP VANILLA
1 CUP RAISINS
1 CUP CHOPPED WALNUTS

MIX OATS, FLOUR, SALT AND BAKING SODA. BEAT BUTTER, SUGARS, EGG AND VANILLA. ADD FLOUR MIXTURE, STIR IN RAISINS AND WALNUTS, DROP BY TBSP FULL ON BAKING PAN. BAKE 10 TO 12 MINUTES.

SHIRLEY EMENHISER
WINDER

MOM'S NUT ROLL

1 TSP VANILLA
1/2 CUP MILK
1 1/2 PACKAGES OF YEAST
1/2 CUP SUGAR
1/2 LB BUTTER (2 STICKS)
3 EGGS BEATEN
1 CUP SOUR CREAM
5 1/2 CUPS FLOUR

FILLING

1 LB CRUSHED PECANS
1/2 CUP SUGAR
2 TBSP MELTED BUTTER
1/2 CUP HONEY
2 EGG WHITES (ADD AT END)
1 CUP RAISONS

SCALD MILK, LET COOL, ADD 1 TBSP SUGAR AND YEAST. CREAM BUTTER, SUGAR, EGGS, THEN ADD SOUR CREAM. WHEN YEAST/SUGAR MIXTURE BUBBLES, ADD BUTTER, SUGAR AND EGGS MIXTURE. ADD 1 TSP VANILLA. MIX WELL THEN MIX AND KNEAD WITH HANDS, DIVIDE INTO FOUR (4) PARTS. WRAP LOOSELY IN PLASTIC WRAP. REFRIGERATE 6 TO 8 HOURS OVERNIGHT. PREHEAT OVEN 350 ROLL OUT DOUGH. SPREAD FILLING EVENLY OVER DOUGH. ROLL UP AND PINCH ENDS. BRUSH WITH MILK ON TOP. LET RISE ONE (1) HOUR BEFORE BAKING. BAKE 30 MINUTES AT 350

MIKE McMEEN
TOOL ROOM

ZUCCHINI BREAD

3 EGGS
2 CUPS SUGAR
1 CUP OIL
2 CUP GRATED ZUCCHINI
3 CUPS FLOUR
1 TSP BAKING POWDER
1 TSP BAKING SODA
2 TSP VANILLA
1 CUP CRUSHED PINEAPPLE WITH JUICE (1 SMALL CAN)
1/2 CUP RAISINS
1 CUP NUTS

****OPTIONAL: ADD 3 TBSP ALMOND EXTRACT INSTEAD OF VANILLA AND OMIT PINEAPPLE AND RAISONS

BEAT EGGS UNTIL FLUFFY, ADD SUGAR AND BEAT, ADD OIL AND ZUCCHINI, ADD DRY INGREDIENTS AND MIX ALTERNATELY WITH PINEAPPLE. ADD REMAINING INGREDIENTS AND STIR BY HAND, POUR INTO 2 LOAF PANS. BAKE AT 325, 60 TO 70 MINUTES.

JANE HOLBEN
WINDER

POPPY SEED MUFFINS

3/4 CUP SUGAR
1/4 CUP SOFTENED BUTTER
1/2 TSP GRATED ORANGE PEEL
2 EGGS
2 CUPS ALL PURPOSE FLOUR
2 1/2 TSP BAKING POWDER
1/2 TSP SALT
1/4 TSP GROUND NUTMEG
1 CUP MILK
1/2 CUP CHOPPED PECANS
5 TBSP POPPY SEEDS

CREAM SUGAR, BUTTER AND ORANGE PEEL. ADD EGGS, ONE AT A TIME, BEATING WELL AFTER EACH. COMBINE FLOUR, BAKING POWDER, SALT AND NUTMEG. ADD TO CREAMED MIXTURE ALTERNATING WITH MILK, BEATING WELL AFTER EACH ADDITION FOLD IN NUTS AND POPPY SEEDS, SPOON BATTER INTO GREASED MUFFIN PAN, UNTIL 3/4 FULL. BAKE AT 400 ABOUT 20 MINUTES.

EVON SMITH
INSPECTION

CARROT BRAN MUFFINS

3 CUPS ALL PURPOSE FLOUR
1 TSP BAKING SODA
1 1/2 TBSP BAKING POWDER
1/2 TSP SALT (OPTIONAL)
1 TBSP CINNAMON
2 CUPS BRAN
4 EGGS
1 1/2 CUPS VEGETABLE OIL
1 1/4 CUPS DARK BROWN SUGAR
1/4 CUP MOLASSES
3 CUPS FINELY GRATED CARROTS
1 CUP RAISINS OR CURRANTS

SIFT TOGETHER FLOUR, SODA, BAKING POWDER, SALT AND CINNAMON. ADD BRAN; SET ASIDE. BEAT EGGS, OIL, SUGAR, AND MOLASSES. ADD CARROTS, FLOUR MIXTURE AND RAISINS. FILL 24 CREASED MUFFIN TINS 3/4 FULL. BAKE 350 FOR 25 MINUTES.

BEV BLUST
OFFICE

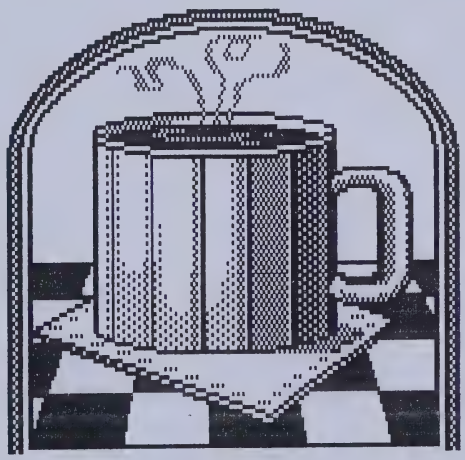
PUMPKIN BREAD

2 1/4 CUPS WHITE SUGAR
2 1/4 CUPS BROWN SUGAR
6 EGGS
1 1/2 CUPS OF OIL
2 1/2 TBSP CINNAMON
3 TSP CLOVES
1 1/2 TSP NUTMEG
1 1/2 TSP SALT
1 TBSP SODA
4 1/2 CUPS FLOUR
1 CUP WATER
1 LARGE CAN PUMPKIN

COMBINE ALL INGREDIENTS IN ORDER GIVEN, POUR INTO SIX (6) GREASED LOAF PANS. PANS SHOULD ONLY BE FILLED HALF FULL. BAKE AT 350 FOR 1 HOUR.

LINDA BASINGER
ESPL & LEAD

Electric Motors & Specialties 1995



2nd Annual COOK BOOK

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GREEK RICE

1 CAN CONSOMME SOUP (UNDILUTED)
1 CAN FRENCH ONION SOUP (UNDILUTED)
1 CUP RICE (RAW-LONG GRAIN)
1 STICK BUTTER

MIX AND BAKE IN OVEN AT 350° FOR 40 MINUTES (UNCOVERED)

LINDA JACKO

MEXICAN CHICKEN

4 OZ UNCOOKED RICE
2 CUP WATER
2 PKG TACO MIX
4 SKINLESS, BONELESS CHICKEN BREAST
2 CUPS SLICED MUSHROOM
DASH OF GARLIC POWDER

SPRAY 2 QUART CASSEROLE, PLACE RICE ON BOTTOM.
MIX 1 PKG. OF TACO MIX WITH WATER, POUR OVER RICE.
TOP WITH ONION, CHICKEN, SEASONING. COVER AND COOK IN MICROWAVE HIGH 35 MINUTES.

RICK ROWE
S60 LINE

CHICKEN & KRAUT

PLACE 2 OR 3 CHICKEN BREAST IN BOTTOM OF SLOW COOKER. SPRINKLE WITH LEMMON PEPPER. ADD 2 1/2 LB SIZE CAN OF SAUERKRAUT & JUICE OVER CHICKEN. CUT UP 2 OR 3 POTATOES & PLACE AROUND EDGES. ALLOW TO COOK 7 OR 8 HOURS ON #3 SETTING.

SHIRLEY GREENFIELD
S60 LINE

VEGETABLE SOUP CASSEROLE

1 16oz CAN OF POTATOES (SLICED)
2 CUPS GREEN BEANS
2 CUPS CARROTS
1 LB GROUND TURKEY (BROWN)
1 CUP CELERY
1 CUP ONION

PLACE ALL IN A 9 x 13 PAN, TOP WITH:

PEPPER
2 CUPS OF DRAINED CANNED TOMATOES
1 JAR SPAGHETTI SAUCE

BAKE COVERED AT 350° FOR 1 HOUR.

SALLY SHOUDEL
S60 LINE

PORK & PEACH BAKE

1 PKG 6 OZ STUFFING MIX
1/4 CUP PEACH PRESERVES
4 1/2" THICK PORK CHOPS
2 TBLS VEGTABLE OIL
1 CAN 8 OZ SLICED PEACHES (DRAINED)
1/4 CUP PEACH PRESERVES
PARSLEY SPRIGS (OPTIONAL)

MAKE STUFFING MIX ACCORDING TO PACKAGING DIRECTIONS DECREASING WATER BY 1/4 CUP, STIR IN 1/4 CUP PEACH PRESERVES.

SPOON STUFFING INTO UNGREASED 1 QT CASSEROLE.
HEAT OVEN 350˚ COOK PORK CHOPS IN OIL IN MEDIUM SKILLET OVER MEDIUM HEAT UNTIL BROWNED ON BOTH SIDES.
ARRANGE PORK CHOPS AND PEACHES OVER STUFFING. SPOON 1/4 CUP PRESERVES OVER CHOPS, BAKE COVERED UNTIL PORK CHOPS ARE TENDER. (45 MIN TO 1 HOUR)
GARNISH WITH PARSLEY. MAKES 4 SERVINGS.

ZELMA BERRY

MARILYN'S CASSEROLE

1 LB GROUND CHUCK
1 CUP CHOPPED CELERY
1/2 CUP CHOPPED ONIONS
1/2 CUP CHOPPED GREEN PEPPER

BROWN ABOVE INGREDIENTS AND SEASON TO TASTE.

1 CAN CHOW MAIN NOODLES
1 CAN CREAM OF CHICKEN SOUP
1 CAN CREAM OF MUSHROOM SOUP

ADD TO THE MEAT MIXTURE, SIMMER 20 MINUTES, PUT IN A CASSEROLE DISH BAKE AT 350° FOR 30 MINUTES

MARILYN STELZER

PORK CHOP CASSEROLE

4 PORK CHOPS
4 MEDIUM POTATOES (QUARTERED)
1 LG ONION THINLY SLICED
2 SMALL CANS MUSHROOM SOUP
1 CAN WATER

FLOUR & SEASON PORK CHOPS, BROWN LIGHTLY IN 1 TBLS OIL. MIX SOUP WITH WATER TO MAKE GRAVY.

IN CASSEROLE DISH LAYER CHOPS POTATOES & ONIONS. POUR GRAVY OVER LAYERS. BAKE AT 350° FOR AN HOUR.

SANDY BARTLEY
MACHINE LINE

MUSHROOM CASSEROLE

1 LB FRESH MUSHROOMS
6 TBLS BUTTER
1 LB CANNED ONIONS, DRAINED
2 1/2 TBSL FLOUR
1 CUP MILK
1 CUP GRATED MILD CHEDDAR CHEESE
1/2 TSP OREGANO
2 TBLS PARSLEY
1 CUP CROUTONS

SAUTE MUSHROOMS IN BUTTER. SPOON OUT AND PLACE IN A 1 TO 2 QUART CASSEROLE HOLDING THE ONIONS.

PUT FLOUR IN PAN WITH BUTTER AND STIR IN MILK TO THICKEN LIKE WHITE SAUCE. REMOVE FROM HEAT. ADD CHEESE, OREGANO, AND PARSLEY. POUR OVER THE MUSHROOMS AND ONIONS. BAKE AT 350° FOR 25 TO 30 MINUTES.

SHARON BENDER
MRS. MORRILL'S SECRETARY

TURKEY VEGETABLE CASSEROLE

1 LB POTATOES (COOKED AND SLICED)
1 LB GROUND TURKEY (BROWNED AND DRAINED)
1 CUP CHOPPED CELERY COOKED
1 CUP CHOPPED ONION
2 CUPS CHOPPED CARROTS
2 CUPS GREEN BEANS
2 CUPS DRAINED TOMATOES
1 JAR HEALTHY CHOICE SPAGHETTI SAUCE

MIX INGREDIENTS TOGETHER AND BAKE 1 HOUR AT 350° IN A 9x13 COVERED CASSEROLE DISH.

RICK RANSBOTTOM
MAINTENANCE

MEXICAN CHICKEN SOUP

4-5LB STEWING CHICKEN (CUT UP)
6 CUPS WATER
3-4 SLICES ONION
1 TSP SALT
1/8 TSP PEPPER
1 CAN (16oz) TOMATOES (CUT UP)
4 TSP INSTANT CHICKEN BOUILLON
1 1/2 CUPS SLICED CARROTS
3 STALKS CELERY CUT UP
1 MEDIUM ONION (CHOPPED)
1 SMALL ZUCCHINI SLICED
1 CUP FROZEN PEAS
1 SM. AVOCADO
(SEEDED,PEELED,SLICED)

IN DUTCH OVEN COMBINE CHICKEN, WATER, ONION SLICES, CELERY, SALT AND PEPPER. SIMMER, COVERED FOR 2 HOURS OR UNTIL CHICKEN IS TENDER. REMOVE CHICKEN FROM BROTH. STRAIN BROTH, DISCARDING VEGETABLES, RETURN BROTH TO DUTCH OVEN ADD UNDRAINED TOMATOES, SLICED CARROTS, CHOPPED ONION AND BOUILLON. SIMMER, COVERED FOR 30 MINUTES OR UNTIL CARROTS ARE TENDER. MEANWHILE WHEN CHICKEN IS COOL ENOUGH TO HANDLE, REMOVE SKIN & BONES, DISCARD THEM. CYBE CHICKEN, ADD BROTH ALONG WITH ZUCCHINI AND PEAS, COVER AND SIMMER 10 TO 15 MINUTES LONGER OR UNTIL VEGETABLES ARE TENDER. JUST BEFORE SERVING, GARNISH WITH AVOCADO SLICES AND HOT SAUCE TO TASTE EXCELLENT.

BILLY POGUE
MAINTENANCE

ITALIAN STYLE HOT DOGS

1 TBLS OLIVE OIL
1/2 CUP SLICED ONION
1/2 CUP SLICED GREEN PEPPER
1 CLOVE OF GARLIC (MINCED)
2 HOT DOGS SLICED INTO ROUND PIECES
2 TOASTED HOT DOG BUNS

IN MEDIUM SKILLET, HEAT OIL TIL HOT. STIRRING OFTEN, COOK ONION, GREEN PEPPER, GARLIC AND HOT DOGS TIL VEGETABLES ARE TENDER AND HOT DOGS ARE HEATED THROUGH. SPOON MIXTURE ONTO HOT DOG BUNS.

PAULA McDONALD
MACHINE LINE

POOR MAN'S STEAK

3 LBS HAMBURGER
1 CUP MILK
1/2 MEDIUM ONION (CHOPPED)
1 CUP CRACKER CRUMBS
OR STOVE TOP STUFFING

MIX WELL AND PACK TIGHT IN A 10 x 15 PAN. REFRIGERATE OVERNIGH
CUT INTO SQUARES, ROLL IN FLOUR AND BROWN IN SKILLET.

PUT IN ROASTING PAN AND COVER WITH 1 CAN MUSHROOM SOUP, ADDING
1/2 CUP WATER. (FOR MORE GRAVY USE 2 CANS OF SOUP)

BAKE AT 350° UNTIL DONE AND BROWN. APROXIMATELY 1 HOUR.

JANET HEALY
TESTER

POTATO SOUFFLE

1/2 CUP MILK
1 1/2 CUP MASHED POTATOES
1/4 CUP GRATED CHEESE
2 EGGS (SEPARATE YOLK & WHITES)
2 TBLS MARGARINE
1/2 TSP SALT
1/2 TSP DRY MUSTARD

SET OVEN AT 375°. HEAT MILK & MARGARINE IN A SAUCE PAN, STIR IN MASHED POTATOES, BEAT UNTIL LIGHT AND FLUFFY, BEAT IN CHEESE, SALT AND MUSTARD. BEAT YOLK UNTIL THICK AND LIGHT, FOLD INTO MIXTURE. BEAT EGG WHITE UNTIL STIFF, FOLD INTO MIXTURE. POUR INTO CASSEROLE. BAKE 35 TO 40 MINUTES.

KATHY RAYMOND
ROTOR ROOM

HOMEMADE NOODLES

3 LARGE EGGS
1/2 TSP SALT
3 DROP YELLOW FOOD COLORING
2 CUPS FLOUR
1/2 TSP BUTTER (SOFTENED)

BEAT EGGS WITH FORK AND THEN ADD BUTTER, SALT AND FOOD COLORING. MIX WELL AND THEN ADD FLOUR. (YOU MAY NEED MORE OR LESS FLOUR DEPENDING ON EGG SIZE). WHEN FLOUR IS MIXED IN, DIVIDE INTO 3-4 BALLS. ROLL EACH BALL OUT ON FLOURED TABLE. ROLL TO ABOUT THICKNESS PIE DOUGH. LET DRY 20-30 MINUTES EACH SIDE. UNTIL DOUGH IS DRY) ROLL UP LIKE A JELLY ROLL AND CUT NODDLES TO DESIRED WIDTH, UNROLL AND LAY ON CLEAN TABLE OR DISH TOWELS UNTIL DRY, USUALLY 24 HOURS.(NOODLES CAN BE FROZEN UNTIL READY TO USE. TO COOK PLACE NODDLES IN 8 TO 10 CUPS BOILING WATER, COOK UNTIL TENDER. USE 7 BOUILLON CUBES PER BATCH.

CONNIE YORK
S-SERIES LINE

NOODLE CASSEROLE

1 CUP SUGAR
3 EGGS (BEATENED)
8 oz COTTAGE CHEESE
4 oz CREAM CHEESE (SOFTENED AT ROOM TEMP)
1 STICK SWEET BUTTER (SOFTENED AT ROOM TEMP)
8 oz WIDE NOODLES BOILED AND DRAINED
1/2 TSP VANILLA
1 CUP RAISINS
CINNAMON TO TASTE

IN LARGE BOWL MIX SUGAR, BUTTER, CREAM CHEESE AND VANILLA, STIR] IN NOODLE, STIR IN EGGS ADD RAISINS AND TOP WITH CINNAMON. DIVIDE AND SPOON MIXTURE INTO TWO 9" ROUND BAKING PANS. BAKE 1 HOUR AT 350°. MAKES 12 SERVINGS.

BEVERLY HIGH
PUNCH PRESS

CHICKEN CASSEROLE

1 CHICKEN (COOKED & BONED)
1 BOX STOVE TOP STUFFING
2 CANS CREAM OF CHICKEN SOUP
1 CUP MILK

LAYER BOTTOM OF 9 x 13 CASSEROLE DISH WITH CHICKEN. SPREAD SOUP OVER CHICKEN. PREPARE STUFFING ACCORDING TO DIRECTIONS, SPOON OVER CHICKEN AND SOUP, POUR MILK OVER STUFFING. COVER WITH FOIL AND BAKE 325° FOR 45 MINUTES, REMOVE FOIL AND BAKE 15 MINUTES MORE.

PAULINE SANDERSON

ONE POT DINNER

1 LB GROUND BEEF
1 CUP CHOPPED ONION
1 CAN KIDNEY BEANS (DRAINED)
1 CUP KETCHUP
3 TBLS WHITE VINEGAR
3/4 LB BACON (CHOPPED)
2 CANS PORK & BEANS(UNDRAINED)
1 CAN BUTTER BEANS (DRAINED)
1/4 CUP BROWN SUGAR
1 TSP SALT

BROWN GROUND BEEF IN SKILLET, DRAIN OFF FAT AND PUT IN CROCK POT, BROWN BACON AND ONIONS, DRAIN FAT, ADD BACON, ONIONS AND REST OF INGREDIENTS TO CROCK POT, STIR TOGETHER AND COOK ON LOW FOR 4 TO 9 HOURS.

JUDY BELL

HAM & BROCCOLI CASSEROLE

1 8oz JAR CHEESE WHIZ
2 CANS CREAM OF CHICKEN SOUP
1/2 CUP MILK
2-10oz PKG FROZEN BROCCOLI (CHOPPED)
4 CUPS COOKED HAM (DICED)
*****MAY SUBSTITUTE WITH COOKED CHICKEN
2 CUPS MINUTE RICE
1/2 CUP CHOPPED ONION
4 TBLS BUTTER
1/2 TSP WORCHESTERSHIRE SAU

IN LARGE BOWL, BLEND CHEEZ WHIZ, SOUP, AND MILK. COOK ONION IN BUTTER TIL TENDER. COOK BROCCOLI ACCORDING TO PACKAGE DIRECTIONS, UNTIL ALMOST TENDER, DRAIN, ADD ONION, HAM, UNCOOKED RICE AND WORCHESTERSHIRE SAUCE TO SOUP MIXTURE. TURN INTO 2 (1 1/2 QUART) CASSEROLES. COVER TIGHTLY, SEAL, LABEL AND FREEZE.

BAKE FROZEN CASSEROLE, COVERED IN 400 OVEN FOR 1 1/2 HOURS, UNCOVER AND BAKE 30 MORE MINUTES.

BAKE UNFROZEN CASSEROLE, COVERED IN 350 OVEN FOR 35-40 MINUTES.

MERCEDES RODRIQUEZ
MACHINE LINE 2ND SHIFT

HAM & POTATO HASH

3 1/2 CUP FROZEN HASH BROWN POTATO (THAWED)
1 1/2 CUP COARSELY CHOPPED HAM
2 CUP (8oz) SHREDDED SHARP CHEDDAR CHEESE
1/2 CUP MILK
1/2 CUP MAYONNAISE
1/2 TSP PEPPER
1/2 CUP BREAD CRUMBS
1 TBLS MARGARINE

HEAT OVEN TO 350 . MIX POTATOES, HAM AND CHEESE. ADD COMBINED MILK, MAYONNAISE AND PEPPER, MIX LIGHTLY. SPOON INTO 1 QUART CASSEROLE TOSS CRUMBS & MARGARINE. SPRINKLE OVER POTATO MIXTURE. BAKE 50 TO 60 MINUTES. MAKES 6 SERVINGS

DELORES DIEHM
BACK CAP STAMPER

HEARTY SAUSAGE CASSEROLE

2 LBS SWEET ITALIAN TURKEY SAUSAGE
1/2 CUP CHOPPED CARROTS
1/4 CUP FLOUR
3 TBLS WORCHESTERSHIRE SAUCE
2 (16oz) CANS WHITE KIDNEY BEANS DRAINED & RINSED
1 CUP CHOPPED ONIONS
1/2 CUP CHOPPED GR. PEPPER
2 CUPS SKIMMED MILK
1/4 TSP GROUND SAGE
50 PREMIUM CRACKERS

IN LARGE SKILLET, OVER MEDIUM-HIGH HEAT, BROWN SAUSAGE, DRAIN, ADD ONIONS, CARROT, GREEN PEPPER, COOK UNTIL TENDER, STIR IN FLOUR UNTIL SMOOTH. GRADUALLY STIR IN MILK; COOK; STIRRING CONSTANTLY, UNTIL MIXTURE THICKENS AND BEGINS TO BOIL. STIR IN WORCHESTERSHIRE SAUCE AND SAGE.

IN 3-QUART BAKING DISH, COMBINE BEANS AND SAUSAGE MIXTURE. BAKE UNCOVERED, AT 350 FOR 30 MINUTES OR UNTIL HOT & BUBBLY. SERVE HOT WITH CRACKERS.

SHIRLEY ARMSTRONG
HI POT TESTER

CHICKEN CASSEROLE

TAKE 1 CHICKEN AND BOIL IN WATER TIL DONE. SET ASIDE TO COOL. WHEN COOL TAKE OFF SKIN AND REMOVE MEAT FROM BONE. SET ASIDE.

2 CUPS CHICKEN BROTH
1 REGULAR SIZE MUSHROOM SOUP
1 FAMILY SIZE MUSHROOM SOUP
1 1/2 LBS VELVEETA CHEESE (CUBED)

MIX THIS TOGETHER.

BOIL 1 PKG NOODLES, DRAIN. MIX CHICKEN, NOODLES, MUSHROOM SOUP, AND CHEESE MIXTURE TOGETHER, TOP WITH DURKEE ONION RINGS. BAKE AT 350 FOR 45 MINUTES.

JAN KOGIN
2C LINE

SAUSAGE CHEESE BISCUITS

3 CUPS BISQUICK
8-10 OZ SHREDDED CHEDDAR CHEESE
1 LB SAUSAGE

MIX ALL INGREDIENTS TOGETHER AND FORM INTO LITTLE BALLS. MAKES APPROXIMATELY 45 BALLS. IT IS BEST TO LET THE SAUSAGE WARM A LITTLE BEFORE MIXING AND ALTERNATE WITH THE BISQUICK AND CHEESE, INSTEAD OF PUTTING IN BOWL ALL AT ONCE.

FLATTEN BALLS ON COOKIE SHEET AND BAKE AT 400° FOR 25-30 MINUTES.

RUTH LELAND
MACHINE LINE

CHEESE GARLIC BISCUITS

2 CUPS BISQUICK MIX
2/3 CUP MILK
1/2 CUP SHREDDED CHEDDAR CHEESE
1/4 CUP MELTED BUTTER
1/4 TSP GARLIC POWDER

PREHEAT OVEN AT 450°. STIR TOGETHER BAKING MIX-MILK-AND CHEESE TO FORM A SOFT DOUGH. BEAT VIGOROUSLY WITH A WOODEN SPOON, ABOUT 30 SECONDS. DROP DOUGH BY SPOONFULS ONTO UNGREASED BAKING SHEET. BAKE 8 TO 10 MINUTES OR UNTIL GOLDEN BROWN.

MEANWHILE STIR TOGETHER MELTED BUTTER AND GARLIC POWDER. BRUSH OVER BISCUITS AS SOON AS THEY ARE DONE. SERVE WARM.

SHARON NEAFUS
PERSONNEL

BROCCOLI SALAD

2 BUNCHES OF BROCCOLI
1 MEDIUM ONION DICED
GREEN PEPPER DICED
1 CUP OF SHREDDED CHEESE (CHEDDAR)
6 STRIP OF BACON, FRIED CRISP AND BROKEN UP
DRESSING: 8 OZ SOUR CREAM
1 CUP SUGAR
SMALL JAR RED PIMENTO JUICE AND ALL MIX.
SERVE RIGHT AWAY.

PHYLLIS CLELAND
LEAD DEPT

POTATO SALAD

8 MEDIUM POTATOES
4 HARD BOILED EGGS (CUT UP)
1/2 LB BACON (COOKED AND CRUMBLED)
1 CUP CHOPPED CELERY
1/2 CUP CHOPPED GREEN ONION
1/2 CUP SHREDDED CARROT
1 1/4 CUP MIRACLE WHIP
1 TBSP MUSTARD
1 TSP CELERY SEED
1/2 TSP PAPRIKA (OPTIONAL)

BOIL POTATOES, COOL SIGHTLY. ADD EGGS, CELERY ONION AND CARROTS. IN A SEPARATE BOWL MIX MIRACLE WHIP, MUSTARD, CELERY SEED AND PAPRIKA. THEN ADD TO OTHER INGREDIENTS AND TOSS.(BEST IF CHILLED SLIGHTLY)

JIM NICHTER
DRAFTING

VEGETABLE PIZZA

2 CANS CRESENT ROLLS
2 8oz CREAM CHEESE (SOFTNED)
1 CUP MAYO
1 PKG RANCH DRESSING
ANY FRESH VEGGIES (CAULIFLOWER,BROCCOLI,CARROTS,OLIVES,ETC)
SHREDDED CHEESE

PRESS CRESENT ROLLS ON COOKIE SHEET OR PIZZA PAN.
BAKE UNTIL BROWN. MIX CREAM CHEESE, MAYO, AND RANCH DRESSING AND SPREAD ON TOP OF CRESENT ROLLS CRUST.
TOP WITH VEGGIES AND CHEESE.

LESLIE BIESIADA
MACHINE LINE

SALSA CHICKEN

4 CHICKEN BREAST (SPLIT)
1 PKG CALIFORNIA BLEND VEGETABLES
2 CUPS SALSA

SPRAY 9x13 PAN. BAKE AT 350° FOR 45-55 MINUTES OR UNTIL DONE.

ALBERTA COIL

BROCCOLI SOUP

1 1/2 CUP CHOPPED BROCCOLI
1/4 CUP CHOPPED ONION
2 CUP SKIM MILK
1/4 TSP SALT
1/4 CUP SHREDDED SWISS CHEESE
1/4 CUP DICED CELERY
1 CUP CHICKEN BROTH
2 TBLS CORNSTARCH
DASH PEPPER & THYME

PLACE VEGETABLES AND BROTH IN SAUCE PAN. BRING TO BOILING, REDUCE HEAT, COVER AND COOK UNTIL VEGETABLES ARE TENDER. (APROX 8 MINUTES)

MIX MILK, CORNSTARCH, SALT, PEPPER AND THYME; ADD TO COOKED VEGETABLES COOK, STIRRING CONSTANTLY, UNTIL SOUP IS SLIGHTLY THICKENED AND THE MIXTURE JUST BEGINS TO BOIL. REMOVE FROM HEAT. ADD CHEESE AND STIR UNTIL BLENDED.

SHARON METTERT
STATOR TABLE

CHEESE AND VEGETABLE SOUP

3 CUPS HASH BROWN POTATOES
2 CUPS CALIFORNIA BLEND VEGETABLES
1 LB VELVEETA CHEESE
4 CUPS WATER
2 CUPS MILK
3 TBLS BUTTER

PUT WATER VEGETABLES AND POTATOES IN LARGE PAN. COOK UNTIL TENDER. (NOT MUSHY!) ADD MILK AND CHEESE. HEAT SLOWLY AS NOT TO SCORCH MILK, WHEN CHEESE IS ALL MELTED AND BUTTER, AND SALT AND PEPPER TO TASTE.

KATHY WEST
STATOR TABLE

BREAD DRESSING FOR A GROUP

2 SMALL (1 LG) BUNCH OF CELERY (DICED)
8-12 MEDIUM ONIONS (DICED)
4 LOAVES OF OVEN DRIED BREAD
2 SM. CANS CHICKEN BROTH
1 TSP SALT
1 LB MARGARINE
8-10 EGGS
1 LG. CAN PET MILK
1 SM. BOX OF SAGE

SAUTE ONIONS AND CELERY IN MARGARINE TIL TENDER. MIX TOGETHER AND STUFF TURKEY. PILE REMAINING AROUND BIRD.

MAE GIBSON

CRESCENT CHICKEN SQUARES

3oz CREAM CHEESE (SOFTENED)
1/4 TSP PEPPER
2 TBLS MILK
1 TUBE CRESCENT ROLLS
2 CUPS COOKED CHICKEN (CHUNKS)
2 TBLS MARGARINE (MELTED)
1/4 TSP SALT
CHIVES

BLEND CHEESE, MARGARINE UNTIL SMOOTH, ADD CHICKEN, SALT, PEPPER, MILK, AND CHIVES. MIX WELL. SEPARATE CRESCENT DOUGH INTO 4 RECTANGLES, SEAL PERFORATIONS. SPOON 1/2 CUP MEAT MIXTURE ONTO RECTANGLE. PULL 4 CORNERS TO CENTER & SEAL. BRUSH TOPS WITH MARGARINE, DIP IN SEASONED BREAD CRUMBS OR CROUTONS. BAKE AT 350° FOR 20-25 MINUTES.

KAY WARNER

PEA SALAD

2 CANS PEAS (DRAINED)
1 SM. JAR OF MIDGET BABY SWEET PICKLES (SLICED)
1 TBLS SUGAR
3-4 TBLS MAYONNAISE
SHREDDED LETTUCE

STIR TOGETHER.

RODELL WENGARD

CRANBERRY SALAD

1 PKG CRANBERRIES
1 CUP SUGAR
2 SM. PKG. JELLO (RED)
3 APPLES (DICED)
CHOPPED NUTS
3 BANANAS
3 CUPS MINIATURE MARSHMALLOWS
2 CUPS HOT WATER
1/2 PINT WHIPPING CREAM (WHIPPED)
LETTUCE LEAVES

GRIND CRANBERRIES (THAT HAVE BEEN RINSED) ADD SUGAR, PLACE IN BOWL, COVER AND LET SET OVERNIGHT IN REFRIGERATOR.

MIX JELLO WITH HOT WATER AND ADD TO CRANBERRIES. COOL, BUT DO NOT LET SET. ADD IN LARGE BOWL APPLES, BANANAS, MARSHMALLOWS, NUTS, AND WHIPPING CREAM. PUT THIS IN A 9x13 PAN IN REFRIGERATOR TO SET. SERVE ON LETTUCE.

ANNE IMBODY
MACHINE LINE

CRANBERRY SALAD

COMBINE IN LARGE KETTLE AND COOK UNTIL DONE:

1 LB CRANBERRIES
1/4 TSP SODA
2 PINTS WATER
1/4 TSP SALT

ADD: 2 CUPS WATER (STIR WELL)
1 LG. PKG STRAWBERRY JELLO (STIR UNTIL DISSOLVED)
1 LG. PKG MINI MARSHMALLOWS (STIR UNTIL MELTED)

STIR IN: 2 CUPS DICED APPLES
2 CUPS CHOPPED CELERY
1-3oz CHOPPED PECANS

POUR INTO LARGE SALAD BOWL & REFRIGERATE UNTIL SET.

JANE HOLBEN
ESP-L STATOR

CARROT SALAD

1 LG. PKG. ORANGE JELLO
1 LG. CREAM CHEESE
4 LARGE CARROTS
1 LG. CAN CRUSHED PINEAPPLE
1 LG TUB COOL WHIP

DRAIN PINEAPPLE JUICE IN A CUP AND SET ASIDE. BRING WATER TO A BOIL, WHILE YOU ARE WAITING ON WATER TO BOIL, PUT JELLO AND CREAM CHEESE IN A BIG BOWL, WHEN WATER STARTS TO BOIL PUT IN IN JELLO AND CREAM CHEESE AND BEAT WITH MIXER UNTIL THERE AREN'T ANY BIG LUMPS OF CHEESE. TAKE JUICE OF PINEAPPLE AND FILL WITH WATER TO MAKE 2 CUPS OF COLD WATER AND PUT IN JELLO AND CREAM CHEESE AND HOT WATER, MIX GOOD AND PUT IN REFRIGERATOR UNTIL IT STARTS TO THICKEN. WHILE YOU WAIT ON JELLO, CLEAN AND GRATE CARROTS. AFTER JELLO MIX HAS THICKENED A LITTLE ADD CARROTS AND PINEAPPLE, MIX GOOD, THEN PUT COOL WHIP IN LAST AND FOLD IN REAL GOOD. RETURN BACK TO REFRIGERATOR TO SET.

RANDY FREEMAN
S60 LINE

COLE SLAW

1 LG HEAD OF CABBAGE (SHREDDED)
1 LG. ONION (SHREDDED)
3 LG. CARROTS (SHREDDED)
1 GREEN PEPPER (SHREDDED) (OPT)

DRESSING: 2 CUPS MIRACLE WHIP
3 TBLS SUGAR

ADD ENOUGH MILK TO THIN. MIX AND ADD TO SLAW. LEAVE SET OVERNIGHT FOR BEST RESULTS.

ESTHER FISCHER
MACHINE LINE

BANANA SPLIT SALAD

1 PKG (8oz) CREAM CHEESE (SOFTENED)
1 CAN (20oz) CRUSHED PINEAPPLE (DRAINED)
1/2 CUP SUGAR
1 PKG. (10oz) FROZEN SLICED STRAWBERRIES IN SYRUP (THAWED)
2 MEDIUM (FIRM) BANANAS CHOPPED
1 CARTON (12oz) FROZEN WHIPPED TOPPING (THAWED)
1 CUP CHOPPED WALNUTS
RED FOOD COLORING (OPTIONAL)

IN LARGE MIXING BOWL, BEAT CREAM CHEESE AND SUGAR. STIR IN PINEAPPLE, STRAWBERRIES AND BANANAS. FOLD IN WHIPPED TOPPING, WALNUTS, AND FOOD COLORING. POUR INTO AN OILED 13x9x2" DISH. COVER AND FREEZE UNTIL FIRM. APROX. 3 HOURS. REMOVE FROM FREEZER 30 MINUTES BEFORE SERVING.

MARY PERKINS
ROTOR ROOM

MOM'S GERMAN POTATO SALAD

6 MEDIUM POTATOES
1/2 CUP BACON CHOPPED
1/4 CUP WHITE VINEGAR
1/4 CUP CHOPPED ONIONS
2 EGGS
SALT & PEPPER TO TASTE

BOIL POTATOES WITH SALT IN WATER UNTIL SOFT. FRY BACON UNTIL CRISP. SAVE 1/4 CUP BACON GREASE. WHILE POTATOES ARE WARM CUT INTO CUBES. MIX POTATOES, ONIONS, SALT AND PEPPER IN BOWL. TO FRYING PAN, ADD THE GREASE, EGGS AND VINEGAR, COOK UNTIL EGGS ARE DONE. ADD THE POTATO MIXTURE AND MIX.

SHIRLEY DAPP

SALSA

1 (8oz) CAN TOMATO SAUCE
2 TBLS ONION (CHOPPED FINELY)
1 CLOVE GARLIC, MINCED
1/8 TSP CUMIN GROUND
1 TBLS CHILE PEPPERS (CHOPPED FINELY)
1/4 CUP GREEN PEPPERS (CHOPPED FINELY)
1/4 TSP OREGANO LEAVE CRUSHED

MIX ALL INGREDIENTS THOROUGHLY. CHILL BEFORE SERVING TO BLEND FLAVORS. SERVE WITH TOASTED PITA BREAD, BREAD STICKS OR RAW VEGETABLES.

LORI HATTON

BEV'S SPECIAL DIP

1 LB GROUND SAUSAGE (BROWNED & DRAINED)
1 LB MEXICAN MILD VELVEETA
1 CAN CREAM OF MUSHROOM SOUP
1 CAN HORMEL CHILI
1 CAN MEXICAN STYLE STEWED TOMATOES OR 1 LG JAR OLD ELPASO THICK & CHUNKY SALSA.

DUMP TOGETHER IN SLOW COOKER & MELT TOGETHER. SERVE WITH TORTILLA CHIPS.

BEV GUNION
MACHINE LINE

QUICK CRESCENT TACO PIE

1 1/4 LB GROUND BEEF
1 PKG TACO OR CHILE SEASONING MIX
1/2 CUP WATER
1/3 CUP OLIVES
1 8oz TUBE CRESCENT ROLLS
1 3/4 CRUSHED CORN CHIPS
1 CUP SOUR CREAM
1 CUP SHREDDED CHEDDAR CHEESE

BROWN & DRAIN BEEF, ADD SEASONING MIX, OLIVES AND WATER SIMMER 5 MINUTES SEPARATE ROLLS AND PRESS INTO 9" PIE PAN. SPRINKLE 1 CUP CORN CHIPS ON BOTTOM AND SPOON IN MEAT MIXTURE. COVER WITH SOUR CREAM THEM CHEESE, SPRINKLE REMAINING CHIPS ON TOP AND BAKE 20 TO 25 MINUTES.

RANDY DeLONG
MAINTENANCE

FRUIT PIZZA

1 PKG PILLSBURY REFRIGERATED COOKIES
8 oz CREAM CHEESE
1/2 CUP SUGAR
1 TSP VANILLA
1 LB STRAWBERRIES
1 BAG OF STRAWBERRY GLAZE

GREASE ROUND PIZZA PAN. TAKE 1 PKG. PILLSBURY SUGAR COOKIES, SLICE & PLACE ON PIZZA PAN TO COVER IT. BAKE ABOUT 10 TO 15 MINUTES AT 350°, UNTIL BROWN. COOL, MIX CREAM CHEESE, SUGAR, VANILLA, SPREAD ON COOKIE CRUST. MIX STRAWBERRIES WITH GLAZE AND SPREAD ON TOP CREAM CHEESE MIXTURE. TOP WITH COOL WHIP

ROBERT HATHAWAY
MACHINE LINE

SALSA

1 CAN (16oz) WHOLE TOMATOES (UNDRAINED)
2 TBLS CHOPPED GREEN ONION
3 TBLS CHOPPED CILANTRO (OR PARSLEY)
2 TBLS OLIVE OIL
2 CLOVES GARLIC (MINCED)

COMBINE TOMATOES WITH JUICE AND OIL IN FOOD PROCESSOR. PROCESS UNTIL TOMATOES ARE CHOPPED. POUR INTO 1 1 QUART SAUCE PAN. STIR IN ONION AND GARLIC. BRING TO A BOIL OVER MEDIUM HEAT. COOK UNCOVERED, 5 MINUTES. REMOVE FROM HEAT STIR IN CILANTRO. MAKES 1 3/4 CUPS.

****COOKS NOTE**** TO MINCE GARLIC TRIM ENDS OF GARLIC CLOVES, SLIGHTLY CRUSH CLOVE UNDER FLAT SIDE OF CHEF'S KNIFE BLADE; PEEL AWAY SKIN. CHOP GARLIC WITH CHEF'S KNIFE UNTIL GARLIC IS IN UNIFORM FINE PIECES. TO CHOP CILANTRO OR PARSLEY. PLACE IN 1 CUP MEASURING CUP. SNIP ENOUGH CILANTRO OR PARSLEY WITH KITCHEN SCISSORS TO MEASURE WHATEVER AMOUNT YOU NEED.

JODY CREAGER
SALES

CHEESEBALL

3 PKGS (8oz) CREAM CHEESE
WORCHERSHIRE SAUCE
1 ONION (MINCED)
3 PKG 2.5 oz SHAVED HAM

LET CREAM CHEESE STAND AT ROOM TEMPERATURE. MIX CHEESE, ONION, AND SAUCE UNTIL PALE BROWN. CUT UP HAM IN THE MIXTURE. REFRIGERATE FOR A COUPLE OF HOURS.

MARGIE DeGRASSE
STATOR TABLE

SLUSHY PUNCH

1/2 GALLON WATER
1 6oz CAN FROZEN ORANGE JUICE
2 SMASHED BANANAS
1 46oz PINEAPPLE JUICE
1 6oz CAN FROZEN LEMONADE

MIX IN LARGE BOWL, FREEZE. REMOVE 1-1 1/2 HOURS. BEFORE DRINKING, STIR UP THE MIXTURE (THE BANANAS SINK TO THE BOTTOM)

SALLY GRAY

MICROWAVE CARMEL CORN

POP 2 POPCORN POPPERS FULL OF POPCORN
SPRAY BROWN PAPER BAG WITH PAM

IN A 1 1/2 QUART DISH:

1 CUP BROWN SUGAR
1/4 CUP WHITE KARO
1 STICK BUTTER
1/4 TSP SALT

STIR & COOK 2 MIN ON HIGH POWER
STIR IN 1/2 TSP BAKING SODA
POUR OVER POPCORN IN BAG AND STIR
SHAKE BAG WELL THEN MICROWAVE ON HIGH FOR 1 1/2 MINUTES SHAKE BAG A SECOND TIME AND THEN MICROWAVE ON HIGH 1 1/2 MINUTES SHAKE BAG A THIRD TIME THEN MICROWAVE 45 SECONDS, SHAKE BAG A FOURTH TIME AND MICROWAVE 30 SECONDS. SHAKE BAG A FINAL TIME LET COOL AND SERVE OR STORE IN CONTAINER.

PEGGY JENKINS
MACHINE LINE

CRESENT ROLL CHEESE CAKE

2 TUBES CRESENT TRIANGLES
1 EGG
2 (8oz) CREAM CHEESE
1 CUP SUGAR
1 TSP VANILLA

GLAZE: 1 CUP POWDERED SUGAR
1 TSP VANILLA
1 TSP MILK

UNROLL 1 TUBE CRESENTS IN A 9x13 CAKE PAN. MIX CREAM CHEESE, EGG, SUGAR, VANILLA TOGETHER SPREAD OVER CRESENT ROLL DOUGH. UNROLL SECOND TUBE AND PLACE ON TOP. BAKE FOR 30 MINUTES AT 350° COOL COMPLETELY AND GLAZE.

JEAN GIBSON
RETIREE

MICROWAVE PEANUT BRITTLE

IN MICROWAVE SAFE BOWL, MIX 1/2 CUP KARO, 1 CUP SUGAR. MICROWAVE ON HIGH 4 MINUTES. ADD 1 CUP PEANUTS, MICROWAVE ON HIGH 4 MINUTES MORE. ADD 1 TSP BUTTER, 1 TSP VANILLA. MICROWAVE ANOTHER 2 MINUTES. ADD 1 TSP SODA (VERY QUICKLY) AND POUR ONTO A GREASED COOKIE SHEET. LET COOL, THEN BREAK.

JIM KOEHL

SASSY BARS

1/2 CUP BUTTER
1 CUP SUGAR
1 CUP APPLESAUCE
1 TSP BAKING SODA
1 TSP SALT
1 TSP NUTMEG
1/2 TSP CINNAMON
1 CUP RAISINS
2 CUP FLOUR

PREHEAT OVEN TO 350°. CREAM TOGETHER BUTTER & SUGAR, ADD APPLE SAUCE. MIX BAKING SODA, SALT, NUTMEG, AND CINNAMON. MIX RAISINS IN FLOUR, THEN ADD TO BATTER. BAKE IN A GREASED 15x10" JELLY ROLL PAN FOR 20 TO 25 MINUTES. COOL THOROUGHLY IN PAN, FROST WITH A POWDERED SUGAR GLAZE. CUT INTO BARS. APROX. 36 BARS.

JOYCE FUGATE
MACHINE LINE

COCONUT-PECAN BROWNIES

2/3 CUP SUGAR
1/2 CUP BUTTER
4oz SEMISWEET CHOCOLATE
1 TSP VANILLA
2 EGGS (LIGHTLY BEATEN)
3/4 CUP FLOUR
1 TSP BAKING POWDER
1/4 TSP SALT
1/2 CUP COPPED PECANS
1/4 CUP SHREDDED COCONUT

HEAT OVEN 350°, GREASE & FLOUR 9" SQUARE BAKING PAN. IN MEDIUM SAUCE PAN OVER LOW HEAT, MELT BUTTER AND CHOCOLATE, STIRRING FREQUENTLY UNTIL SMOOTH, REMOVE FROM HEAT, STIR IN SUGAR AND VANILLA, ADD EGGS STIR UNTIL BLENDED. IN SMALL BOWL COMBINE FLOUR, BAKING POWDER AND SALT, STIR INTO CHOCOLATE MIXTURE UNTIL SMOOTH. FOLD IN NUTS AND COCONUT. SPREAD BATTER EVENLY INTO PREPARED PAN. BAKE 25 TO 30 MINUTES UNTIL TOOTHPICK COMES OUT CLEAN, COOL IN PAN. PREPARE COCONUT PECAN TOPPING AND SPREAD OVER COOLED BROWNIES. COOL COMPLETELY THEN CUT INTO SQUARES.

BILL PAYNE
MAINTENANCE

BUTTERSCOTCH BROWNIES

2/3 CUP FLOUR
1/4 TSP SALT
1 EGG
3/4 CUP CHOPPED WALNUTS
TSP BAKING POWDER
1/4 CUP BUTTER
1 TSP VANILLA
1 CUP FIRMLY PACKED BROWN SUGAR

PREHEAT OVEN TO 375°. SIFT FLOUR, BAKING POWDER AND SALT, SET ASIDE. IN SAUCEPAN, MELT BUTTER OVER LOW HEAT, ADD SUGAR, STIR UNTIL DISSOLVED, COOL 5 MINUTES, BEAT IN EGG AND VANILLA, MIX IN DRY INGREDIENTS AND NUTS. SPOON INTO A GREASED 8" X 8"BAKING PAN. BAKE FOR 30-35 MINUTES.

JANET ROWE
PACKER ESPL LINE

CHOCOLATE FUDGE

1 12 OZ BAG CHOCOLATE CHIPS
1 CUP BUTTER OR MARGARINE
4 1/2 CUPS GRANULATED SUGAR
1 CUP CHOPPED NUTS
1 CAN MILNOT
1/4 TSP SALT
2 TBSP VANILLA
1 10 1/2 OZ BAG MINIATURE WHITE MARSHMALLOWS

IN 3 QUART SAUCEPAN, PLACE CHOCOLATE CHIPS, BUTTER, SUGAR AND SALT, MIX WELL. PLACE ON STOVE OVER MEDIUM HEAT. IN LARGE BOWL PLACE MARSHMALLOWS AND NUTS. LIGHTLY BUTTER A 9 x 13 CAKE PAN. COOK SUGAR MIXTURE OVER HEAT UNTIL IT GETS TO, SOFT BALL STAGE ON CANDY THERMOMETER 236°. REMOVE FROM HEAT ADD, VANILLA, POUR INTO BOWL UNTIL CHIPS AND MARSH-MALLOWS ARE MELTED AND SMOOTH. POUR AT ONCE INTO PAN. COOL AND CUT INTO SQUARES. MAKES ABOUT 3 OR 4 LBS OF FUDGE.

STEVE MANN
MACHINE LINE

CHEESE BARS

1 YELLOW CAKE MIX
1 EGG
1 SOFTENED STICK OF BUTTER

MIX ABOVE INGREDIENTS AND PRESS IN 13 X 9 PAN

1 8 OZ CREAM CHEESE
3 EGGS
1 LB POWDERED SUGAR

MIX TOGETHER, POUR OVER TOP OF CAKE MIXTURE. BAKE 35 TO 40 MINUTES IN PRE-HEATED OVEN (350°)

NANCY BROWN

GLAZED CHOCOLATE-WALNUT BROWNIES

1/2 CUP MARGARINE
4oz SEMISWEET CHOCOLATE
2/3 CUP SUGAR
1 TSP VANILLA
2 EGGS (BEATEN)
3/4 CUP FLOUR
1 TSP BAKING POWDER
1/4 TSP SALT
1 CUP CHOPPED WALNUTS

HEAT OVEN TO 350°. GREASE & FLOUR 9" SQUARE PAN. IN MEDIUM SIZE SAUCE PAN OVER LOW HEAT, MELT BUTTER AND CHOCOLATE, STIRRING FREQUENTLY UNTIL BLENDED & SMOOTH. REMOVE FROM HEAT, STIR IN SUGAR AND VANILLA, ADD EGGS, STIR UNTIL WELL BLENDED. IN SMALL BOWL COMBINE FLOUR, BAKING POWDER & SALT, STIR INTO CHOCOLATE MIXTURE UNTIL SMOOTH. FOLD IN 1/2 CUP WALNUTS. SPREAD BATTER EVENLY IN PREPARED PAN. BAKE 25 TO 30 MINUTES (TOOTHPICK TEST). COOL IN PAN SPREAD WITH GLAZE, SPRINKLE WITH REMAINING NUTS. CUT INTO SQUARES.

CHOCOLATE GLAZE: IN SMALL SAUCE PAN OVER LOW HEAT, MELT 1 CUP SEMISWEET CHOCOLATE CHIPS AND 3 TBLS BUTTER STIRRING FREQUENTLY UNTIL SMOOTH, REMOVE FROM HEAT, STIR IN ADDITIONAL 2 TBLS BUTTER UNTIL MELTED AND SMOOTH.

TERRY MALCOLM
MAINTENANCE

BROWN SUGAR CHEWS

1/4 CUP BUTTER
1 CUP BROWN SUGAR
1 EGG
1 TSP VANILLA
1/2 CUP FLOUR
1 TSP BAKING SODA
1/2 TSP SALT
1/2 CUP CHOPPED NUTS

MELT BUTTER, ADD REMAINING INGREDIENTS AND MIX WELL. BAKE IN 8x8 GREASED PAN AT 350° 25 TO 30 MINUTES. CUT IMMEDIATELY. DRIZZLE WITH FROSTING.

VALERIE WOODWARD
MACHINE LINE

PEANUT BUTTER FUDGE

3 CUPS SUGAR
6 OZ EVAPORATED MILK
1 STICK OLEO
1 TSP VANILLA
1 CUP PEANUT BUTTER
1 PKG SMALL MARSHMALLOWS

BRING SUGAR, MILK AND OLEO TO A BOIL, STIRRING CONSTANTLY. COOK TO SOFT BOIL STAGE OR 5 MINUTES, REMOVE FROM HEAT, ADD PEANUT BUTTER, MARSHMALLOWS AND VANILLA, STIR UNTIL BLENDED. POUR IN GREASED PAN.

OPAL LINK
LEAD DEPT.

POTATO CANDY

1 WHOLE POTATO (UNPEELED)
POWDERED SUGAR
PEANUT BUTTER

BOIL WHOLE POTATO UNTIL DONE ALL THE WAY THROUGH. PEEL AND MASH. MIX WITH POWDERED SUGAR UNTIL IT BECOMES THICK ENOUGH TO ROLL OUT AS DOUGH. SPREAD WITH PEANUT BUTTER. ROLL UP AND SLICE AS YOU WOULD NOODLES.

DEBBIE RUTTER

CHERRY FLUFF

1 MED. COOL WHIP
1 CAN CHERRY PIE FILLING
1 CUP WALNUTS OR PECANS
1 CAN EAGLE BRAND MILK
1 2LB CAN CHUNKY PINEAPPLE

MIX TOGETHER WITHOUT DRAINING ANYTHING. STIR AND REFRIGERATE.

JILL WIECHART

FANTASY FUDGE

3 CUPS SUGAR
2/3 CUP EVAPORATED MILK
1 7oz JAR MARSHMALLOW CREME
1 TSP VANILLA
3/4 CUP BUTTER
1 12oz PKG. SEMI SWEET CHOCOLATE CHIPS
1 CUP PECANS PIECES

COMBINE SUGAR, BUTTER, MILK IN HEAVY SAUCE PAN, BRING TO A ROLLING BOIL, STIR CONSTANTLY, CONTINUE TO BOIL 5 MINUTE OVER MEDIUM HEAT, STIRRING CONSTANTLY TO PREVENT SCORCHING, REMOVE FROM HEAT, STIR IN CHOCOLATE CHIPS UNTIL MELTED, ADD MARSHMALLOW CREME, NUTS, VANILLA. BEAT UNTIL WELL BLENDED, POUR INTO 9x13 PAN COATED WITH VEGETABLE SPRAY. COOL AT ROOM TEMPERATURE. CUT INTO SQUARES.

EUNICE MONTOGOMERY
ROTOR ROOM

CARAMEL PUDDING

1 CUP BOILING WATER
1/2 TSP BUTTER
1 CUP BROWN SUGAR

MIX TOGETHER UNTIL LIQUID IN CAKE PAN.

1/2 CUP BROWN SUGAR
1 TSP BAKING POWDER
1/4 CUP MILK
1 CUP FLOUR
1 TBSP SHORTENING
SALT

MIX TOGETHER. SPOON BATTER INTO LIQUID AND BAKE 30 TO 35 MINUTES AT 350°. TOP WITH COOL WHIP.

JOAN COMBS
ROTOR ROOM

FROZEN SNICKERS

1/2 GAL YOGURT
1 1/2 CUP GRAPENUTS CEREAL
1 PKG CHOCOLATE OR BUTTERSCOTCH INSTANT PUDDING
1/2 CUP LOW FAT PEANUT BUTTER
2 CUPS COOL WHIP

MIX TOGETHER AND FREEZE.

CONNIE BOCK
ROTOR ROOM

SHAMROCK FLUFF

1 16oz COTTAGE CHEESE
1 8oz LITE COOL WHIP
1 SM BOX SUGAR FREE LIME JELLO
1 CAN CRUSHED PINEAPPLE(DRAINED)

MIX COTTAGE CHEESE, COOL WHIP & JELLO. FOLD IN CRUSHED PINEAPPLE. CHILL & ENJOY THIS LIGHT DESERT.

****NOTE: YOU MAY SUBSTITUTE ORANGE JELLO & MANDARIN ORANGES FOR THE LIME JELLO & PINEAPPLE.

MARY HARDING
S60 LINE

LEMON MERINGUE PIE

1 CUP SUGAR
1/2 TSP SALT
1/4 CUP FLOUR
3 TBSP CORNSTARCH
3 EGG YOLKS
1 TBSP BUTTER
1/4 CUP LEMON JUICE
1 TBSP GRATED LEMON RIND
2 CUPS WATER

MERINGUE

3 EGG WHITES
1/4 TBSP CREAM OF TARTAR
6 TBSP SUGAR

COMBINE SUGAR, SALT, CORNSTARCH, AND FLOUR, STIR IN WATER, COOK UNTIL THICK. ADD HOT MIXTURE TO BEATEN EGG YOLK MIX, STIR IN BUTTER, LEMON JUICE AND RIND. POUR IN BAKED SHELL, PUT MERINGUE ON PIE. BROWN IN OVEN 10 TO 15 MINUTES.

RALPH MAGGERT
PUNCH PRESS

OLD FASHIONED CREAM PIE

1 PT (CREAM) HALF AND HALF
1/2 CUP GRANULATED SUGAR
LUMP OF BUTTER (SIZE OF WALNUT)
1/2 CUP BROWN SUGAR
PINCH OF SALT
4 TBSP FLOUR

BRING TO BOIL AND BOIL 1 MINUTE, COOL. PUT IN RAW PIE SHELL AND DOT WITH BUTTER AND NUTMEG. BAKE LIKE CUSTARD PIE, 35 TO 40 MINUTES AT 350.

PEGGY JENKINS
MACHINE LINE

DREAM PIE

1 LG. CONTAINER COOL WHIP
2 1/2 CUP MILK (DIVIDED)
1 TSP VANILLA
2 SM PKG PUDDING (ANY FLAVOR)
1 6oz GRAHAM CRACKER CRUST

MIX COOL WHIP AND 1 CUP MILK, ADD VANILLA, ADD REMAINING MILK AND PUDDING MIXES. BEAT ON HIGH SPEED 2 MINUTES, SCRAPING BOWL OCCASIONALLY. SPOON INTO PREPARED CRUST. REFRIGERATE FOR AT LEAST 4 HOURS.

BRANDI WHAN
2ND SHIFT STATOR TABLE

SWEET POTATO PIE

1 PET RITZ DEEP DISH PIE CRUST SHELL
2 LARGE (1-1 1/2 LBS) SWEET POTATOES (PEELED AND COOKED)
1/4 CUP SOFTENED BUTTER
1 CUP SUGAR
2 EGGS
1/4 TSP NUTMEG
1 1/4 TSP SALT
1 CUP PET EVAPORATED MILK

PREHEAT OVEN AND BAKING SHEET TO 375° , REMOVE PIE CRUST FROM FREEZER. MEANWHILE IN MEDIUM BOWL BEAT SWEET POTATOES UNTIL SMOOTH, MIX IN BUTTER, SUGAR, EGGS, ONE AT A TIME. MIX IN NUTMEG, SALT AND MILK. POUR INTO PIE CRUST. BAKE IN CENTER OF OVEN FOR 1 HOUR OR UNTIL A TOOTHPICK CAN STICK IN MIDDLE AND COME OUT CLEAN. COOL COMPLETELY BEFORE SERVING.

MARILYN HOWELL
MACHINE LINE

BLACK BOTTOM PIE

2/3 CUP SOFTENED MARGARINE
14 GRAHAM CRACKERS (FINALLY ROLLED)
3 TBLS SUGAR
4 oz SEMISWEET CHOCOLATE
1/3 CUP CHOPPED PECANS OR WALNUTS
1 SM. INSTANT CHOCOLATE OR VANILLA PUDDING
1 CUP COLD MILK
1 CUP SOUR CREAM
1 TBLS UNSWEETENED COCOA POWDER

MELT 1/3 CUP MARGARINE. IN SMALL BOWL, COMBINE CRUMBS, SUGAR AND MELTED MARGARINE. PRESS ON BOTTOM & SIDE OF 9" PIE PAN, SET ASIDE.
IN SMALL SAUCE PAN, OVER MEDIUM HEAT, MELT REMAINING MARGARINE AND CHOCOLATE, STIRRING UNTIL SMOOTH. STIR IN 1/3 CUP NUTS. SPREAD ON BOTTOM OF PREPARED CRUST, SET ASIDE. PREPARE PUDDING MIX ACCORDING TO PKG DIRECTIONS, USING MILK; STIR IN SOUR CREAM. SPREAD INTO CRUST. CHILL AT LEAST 1 HOUR. BEFORE SERVING , WHIP HEAVY WHIPPING CREAM AND COCOA UNTIL STIFF. GARNISH PIE WITH WHIPPED CREAM AND MORE NUTS IF DESIRED.

JAY ZIMMERMAN
MAINTENANCE

DIET DELIGHT PIE

2 PKG GRAHAM CRACKERS (ROLLED AND CRUSHED)
1 LG. BOX SUGAR FREE INSTANT CHOCOLATE PUDDING
2 8 oz LIGHT CREAM CHEESE
1 SMALL TUB LIGHT COOL WHIP
1 LG. BOX SUGAR FREE INSTANT VANILLA PUDDING

SPRAY PIE PAN WITH PAM, PUT GRAHAM CRACKER CRUMBS IN PAN.

MIX CHOCOLATE PUDDING MIX AS DIRECTED ADD 1 PKG CREAM CHEESE. POUR ON TOP CRACKERS, THEN TOP WITH A THIN LAYER OF COOL WHIP, THEN MIX VANILLA PUDDING AS DIRECTED, ADDING CREAM CHEESE, POUR THIS ON TOP OF COOL WHIP LAYER, THEN TOP WITH COOL WHIP. REFRIGERATE 2 HOURS.

TAMMY McBRIDE
MACHINE LINE

CHIFFON CAKE

1 7/8 CUPS FLOUR
1 1/2 CUPS SUGAR
3 TSP BAKING POWDER
1 TSP SALT
3/4 CUP WATER
5 EGG YOLKS
1 CUP (7-8) EGG WHITES
1/2 TSP CREAM OF TARTER
1/2 CUP SALAD OIL
1 TBLS GRATED ORANGE/LEMMON RIND

MEASURE: FLOUR (NOT SIFTED) INTO BOWL, ADD SUGAR, BAKING POWDER AND SALT, STIR TO BLEND. ADD: OIL, EGG YOLKS, WATER AND GRATED RIND, IN ORDER LISTED.
BEAT: 2 MINUTES IN ELECTRIC MIXER UNTIL SATIN SMOOTH.
BEAT: EGG WHITES IN LARGE BOWL UNTIL FOAMY, ADD CREAM OF TARTER AND BEAT UNTIL VERY STIFF PEAKS ARE FORMED.
FOLD: EGG YOLK BATTER INTO EGG WHITES VERY CAREFULLY. CAREFULLY USING A RUBBER SPATULA, POUR INTO ANGEL FOOD CAKE PAN. (DO NOT GREASE)
BAKE: AT 325° FOR 55 MINUTES, THEN AT 350 FOR 10 MINUTES MORE.
INVERT: PAN ON FUNNEL TO COOL. FROST WITH A BUTTER CREAM ICING OR AS DESIRED.

ERMA CASSELMAN
DEPT. 20

BUTTERSCOTCH PIE

3 EGG YOLKS
3 1/2 TBLS CORNSTARCH
1/4 TSP SALT
1 TSP VANILLA
1 CUP BROWN SUGAR
2 CUPS MILK
3 TBLS BUTTER

MIX SUGAR AND CORNSTARCH-BEAT EGG YOLKS AND ADD TO SUGAR AN CORNSTARCH. THEN ADD SALT AND ADD MILK, A LITTLE AT A TIME COOK IN DOUBLE BOILER UNTIL THICKENED THEN ADD VANILLA AND BUTTER.

MARY ANN MURLEY
INSPECTION DEPT.

CHERRY-PEACH PIE

1 1/4 CUP FLOUR
1/2 CUP SUGAR
3/4 CUP MARGARINE
1 1/2 CUP QUAKER OATS (UNCOOKED)
1/2 TSP BAKING POWDER
2 TBLS COLD WATER
20oz CAN CHERRY PIE FILLING
16oz CAN SLICED PEACHES (DRAINED)

HEAT OVEN 400°. COMBINE FLOUR, 1 CUP OF OATS, SUGAR AND BAKING POWDER, CUT IN 1/2 CUP MARGARINE UNTIL CRUMBLY. REMOVE 1 CUP MIXTURE AND COMBINE REMAINING 1/4 CUP OF OATS. CUT IN REMAINING MARGARINE UNTIL CRUMBLY; SET ASIDE. MIX WATER AND REMAINING OAT MIXTURE WITH FORK UNTIL MOISTENED PRESS ONTO BOTTOM OF 9" PIE PLATE AND BAKE 15 MINUTES. LET COOL. COMBINE CHERRY AND PEACHES AND SPREAD INTO CRUST. TOP WITH RESERVED CRUMB MIXTURE AND BAKE FOR 30-35 MINUTES OR UNTIL GOLDEN.

JENNIFER VARNEY
ROTOR ROOM

CRUMB CAKE

2 CUPS PACKED BROWN SUGAR
1/2 TSP SALT
1 TSP CINNAMON
1 CUP MILK
2 1/2 CUPS FLOUR
1/2 CUP MARGARINE (SOFTENED)
1/2 CUP CHOPPED PECANS
1 TBLS BAKING POWDER

IN MIXING BOWL, COMBINE SUGAR, FLOUR AND SALT. CUT IN BUTTER UNTIL MIXTURE RESEMBLES A CORSE MEAL. REMOVE 1 CUP AND COMBINE WITH CINNAMON AND NUTS, SET ASIDE. ADD TO REMAINING MIXTURE MILK AND BAKING POWDER, SPREAD INTO A GREASED 13 x 9 x 2" PAN, SPRINKLE RESERVE CRUMB TOPPING OVER BATTER. BAKE AT 350° FOR 30 MINUTES OR UNTIL DONE.

EVON SMITH
INSPECTION

CARROT CAKE

4 CUP GRATED CARROTS
3 TSP CINNAMON
1 TSP SALT
4 EGGS
1/2 CUP CHOPPED NUTS
2 CUP FLOUR
2 TSP SODA
2 CUP SUGAR
1 1/2 CUP WESSON OIL

CREAM SUGAR AND EGGS, MIX DRY INGREDIENTS TOGETHER, THE ADD CREAMED MIXTURE, WESSON OIL AND NUTS. BAKE IN LOAF PAN AT 325° FOR 1 HOUR.

ICING: 1 8oz CREAM CHEESE
1 BOX POWDERED SUGAR
1 TSP VANILLA
1/2 STICK BUTTER
1 TSP SUGAR

SOFTENED CHEESE & BUTTER, THEN CREAM, ADD SUGAR AND VANILLA. (MIX WITH MIXER)

MARGE IDDINGS

RHUBARB STRUDEL

1/2 C MARGARINE
1/2 CUP SUGAR
2 CUPS FLOUR
1/2 TSP SALT
1/2 TSP BAKING POWDER
2 TBLS MILK
2 EGGS
1 TSP VANILLA

CREAM MARGARINE AND ADD SUGAR. ADD EGGS, MIX WELL. ADD FLOUR AND DRY INGREDIENTS ALTERNATELY WITH MILK AND VANILLA. PRESS INTO A 9 x 13 PAN.

1 3oz PKG STRAWBERRY JELLO
1 CUP FLOUR
ICE CREAM OR WHIPPED CREAM
1 1/2 CUP SUGAR
1/2 CUP MARGARINE
3-4 CUPS FRESH OR FROZEN RHUBARB

CUT RHUBARB GENEROUSLY OVER DOUGH. SPRINKLE JELLO OVER RHUBARB, MIX FLOUR, SUGAR AND MARGARINE TOGETHER AND SPREAD OVER TOP. BAKE 45 MINUTES AT 350°. 325° IF USING A GLASS PAN. BAKE ON BOTTOM SHELF. SERVE WITH ICE CREAM OR WHIPPED CREAM.

LINDA FERGUSON

HEAVENLY HASH

3 EGGS (WELL BEATEN)
1/4 CUP VINEGAR
3 TBLS FLOUR
3/4 CUP WATER
1 CUP SUGAR

COMBINE ALL THESE INGREDIENTS AND COOK OVER MEDIUM HEAT STIRRING CONSTANTLY. THIS MIXTURE WILL THICKEN UP LIKE PUDDING. PLACE IN REFRIGERATOR. MUST BE COLD BEFORE USING:

2 PINTS WHIPPING CREAM
1 LG. CAN PINEAPPLE TIDBITS (DRAINED)
1 BAG MINIATURE MARSHMALLOWS

BEAT WHIPPING CREAM TIL STIFF PEAKS FORM. ADD THIS TO YOUR COLD PUDDING MIXTURE. BLEND WELL, THEN ADD MARSHMALLOWS AND PINEAPPLE. MIX AND CHILL AT LEAST 3 HOURS BEFORE SERVING.

JODY LUNG
INSPECTION

ECLAIR CAKE

1 BOX GRAHAM CRACKERS
3 CUPS COLD MILK
1 CONTAINER CHOCOLATE FROSTING
2 BOXES INSTANT VANILLA PUDDING
1 CONTAINER COOL WHIP

LINE BOTTOM OF 13x9x2 PAN WITH GRAHAM CRACKERS (DO NOT CRUMBLE USE WHOLE!). IN LARGE BOWL MIX PUDDING AND MILK TIL THICK. FOLD IN COOL WHIP AND STIR WELL. POUR HALF OF THIS MIXTURE OVER LAYER OF GRAHAM CRACKERS. DO ANOTHER LAYER OF GRAHAM CRACKERS, POUR THE REST OF THE PUDDING MIXTURE OVER CRACKERS. TOP OFF PUDDING WITH ANOTHER LAYER OF CRACKERS. THEN SPREAD CHOCOLATE FROSTING OVER TOP LAYER OF GRAHAM CRACKERS, REFRIGERATE SEVERAL HOURS OR OVERNIGHT.

MICHELLE HJELM
ESP-L WINDER

CREAM CHEESE BUTTER CAKE

1 BOX YELLOW CAKE MIX
3 EGGS
18oz PKG CREAM CHEESE
1 STICK MARGARINE
1 BOX CONFECTIONERS SUGAR

COMBINE CAKE MIX WITH SOFTENED MARGARINE AND ONE (1) EGG. PRESS INTO A GREASED 9x13 CAKE PAN. (MIXTURE WILL BE THICK). IN SEPARATE BOWL; MIX CONFECTIONERS SUGAR, 2 EGGS AND CREAM CHEESE, SPREAD OVER CAKE MIX, BAKE 45 MINUTES AT 350°. COOL COMPLETELY BEFORE CUTTING.

MIKE McMEEN
TOOL ROOM

OREO DESERT

2 PKGS OREO COOKIES
1/2 CUP MELTED BUTTER

ROLL OUT COOKIES WITH A ROLLING PIN (NOT TOO FINE) MIX WITH BUTTER. PUT MIXTURE IN PAN. (13x9)

8 OZ CREAM CHEESE
2 PKGS INSTANT VANILLA PUDDING
3 CUPS MILK

BEAT WELL. ADD 1/2 TUB COOL WHIP AND SPREAD OVER TOP OF COOKIE MIXTURE.

DAVE HINKLE
MACHINE LINE

3 MINUTES FLAKY PASTRY SHELL

THIS PASTRY IS RICH, FLAKY AND MADE WITHOUT MIXING BOWL, BOARD OR ROLLING PIN. IT WON'T SHRINK DURING BAKING AND IT STAYS CRISP. BEST OF ALL ITS READY FOR THE OVEN 3 MINUTES AFTER THE INGREDIENTS ARE MEASURED.

1 1/2 CUPS SIFTED FLOUR
1 TSP SALT
1 1/2 TSP SUGAR
1/2 CUP COOKING OIL
2 TBLS COLD MILK

SIFT DRY INGREDIENTS INTO 9" PIE PAN. COMBINE OIL AND MILK IN MEASURING CUP, WHIP WITH FORK AND POUR OVER FLOUR MIXTURE. MIX WITH FORK UNTIL FLOUR IS COMPLETELY DAMPENED. PRESS EVENLY AND FIRMLY WITH FINGERS TO LINE BOTTOM OF PAN, THEN PRESS DOUGH UP LINE SIDES AND PARTLY COVER RIM. BE SURE DOUGH IS PRESSED TO UNIFORM THICKNESS. TO FLUTE, PINCH DOUGH LIGHTLY WITH FINGERS. FILL AS DESIRED. BAKE IN HOT OVEN (400 F) 15 MINUTES THEN REDUCE HEAT TO 350° F. AND BAKE UNTIL FILLING IS FIRM. FOR BAKED SHELL; PRICK ENTIRE SURFACE BAKE 425°F FOR 12-15 MINUTES. (COOL BEFORE FILLING)

LUCY McDONALD
MACHINE LINE

PIE CRUST

1/4 CUP FLOUR
1/4 TSP SUGAR
1/4 CUP COLD WATER
1/8 TSP SALT
1/2 CUP SHORTENING

BLEND SHORTENING INTO FLOUR, SALT AND SUGAR, ADD COLD WATER AND MIX, FORM INTO A BALL AND ROLL OUT FOR 1 CRUST.

VIOLET ELLIOT

BANANA SPLIT CAKE

2 STICK BUTTER
2 CUPS GRAHAM CRACKERS CRUMBS
2 CUPS POWDERED SUGAR
2 EGGS
1 LARGE CAN CRUSHED PINEAPPLE
3 BANANAS SLICED
1 12oz COOL WHIP
MARASCHINO CHERRIES
CHOPPED NUTS
HERSHEY SYRUP

MELT 1 STICK BUTTER, WORK INTO CRUMBS, PRESS INTO 9 x 13 PAN, BEAT SUGAR AND EGGS AND 1 SOFTENED STICK OF BUTTER UNTIL LIGHT AND FLUFFY, SPREAD OVER CRUST. DRAIN PINEAPPLE AND SPREAD OVER SUGAR & EGG MIXTURE. TOP WITH SLICES OF BANANA AND SPREAD COOL WHIP OVER BANANA. SPRINKLE WITH NUTS & CHERRIES AND DRIZZLE SYRUP OVER ALL. CHILL AND SERVE.

VILLA MENOR
MACHINE LINE

TEXAS SHEET CAKE

2 STICKS MARGARINE
1 CUP WATER
4 TBLS COCOA
2 CUPS SUGAR
2 CUPS FLOUR
1 TSP VANILLA
1/2 TSP SALT
1 TSP SODA
1/2 CUP SOUR CREAM
2 EGGS

MELT MARGARINE IN SAUCE PAN. ADD WATER AND COCOA. BRING TO A BOIL, ADD REMAINING INGREDIENTS, STIRRING LIGHTLY. POUR INTO GREASED/FLOURED OBLONG COOKIE SHEET (WITH SIDES). BAKE AT 350° FOR 15 TO 20 MINUTES.

2 TBLS COCOA
6 TBLS MILK
1 STICK MARGARINE
4 1/2 CUPS POWDERED SUGAR
1/2 CUP NUTS
1 TSP VANILLA

IN SAUCE PAN MELT MARGARINE, COCOA AND MILK. BRING TO A BOIL, ADD REMAINING INGREDIENTS. ICING CAN BE MADE WHILE CAKE IS BAKING, SHOULD BE SPREAD ON CAKE WHILE CAKE IS WARM.

MIKE JENKINS
PROJECT ENGINEER

SPICE COOKIES WITH PUMPKIN DIP

1 1/2 CUP BUTTER (SOFTENED)
2 CUPS SUGAR
2 EGGS
1/2 CUP MOLASSES
4 CUPS FLOUR
2 TSP CINNAMON
4 TSP SODA
1 TSP GINGER
1 TSP CLOVES

COMBINE SUGAR & BUTTER, ADD EGGS, MOLASSES.
COMBINE FLOUR AND SPICES. ADD TO MIX AND MIX WELL.
CHILL OVERNIGHT.

SHAPE INTO 1/2" BALLS, ROLL IN SUGAR. PLACE 2" APART ON UNGREASED COOKIE SHEET. BAKE AT 375° FOR 6 MINUTES OR UNTIL EDGES BROWN.

PUMPKIN DIP:

1 8oz CREAM CHEESE
2 CUPS POWDERED SUGAR
1/4-1/2 TSP GINGER
1 18oz CAN PUMPKIN MIX
1/2 TSP CINNAMON

BEAT CHEESE TILL SMOOTH ADD PIE MIX, ADD DRY INGREDIENTS, BEAT AND REFRIGERATE.

GEORGIA JAHNER
ROTOR ROOM

SOFT SUGAR COOKIES

4 CUPS FLOUR
2 TSP BAKING POWDER
2 CUPS SUGAR
2 LARGE EGGS
2 TSP VANILLA
1 TSP SALT
1 TSP SODA
1 CUP SHORTENING
1 CUP BUTTERMILK OR SOUR MILK

CREAM SUGAR AND SHORTENING TOGETHER THEN BEAT IN EGGS. MIX WITH MILK, ADD VANILLA. ADD FLOUR, SALT, BAKING POWDER AND SODA. BAKE AT 375° FOR 10 MINUTES.

CAN BE ROLLED OUT OR AS DROP COOKIES.

MARGE TAULBEE
PUNCH PRESS

SOFT MOLASSES COOKIES

1 CUP BUTTER
2 EGGS
3/4 CUP DARK MOLASSES
2 TSP SODA
3 TSP GINGER
1 CUP BROWN SUGAR
4 1/2 CUPS FLOUR
1 TSP SALT
3 CUPS SOUR MILK

SIFT TOGETHER FLOUR, SALT, SODA, AND MIX THE GINGER WITH SUGAR. CREAM SUGAR AND BUTTER, ADD EGGS AND BEAT WELL, ADD FLOUR AND MILK. CHILL 1 HOUR. TURN ON FLOURED BOARD, ROLL 1/4" THICK, CUT WITH COOKIE CUTTER. BAKE 12 MINUTES AT 350°. YOU MAY ICE THEM OR LEAVE PLAIN.

GOLDIE SHERMAN

MINI CINNAMON PULL APARTS

2 TUBES CRESCENT ROLLS
1/4 CUP BROWN SUGAR
NUTS (OPTIONAL)
1 STICK MARGARINE (SOFTENED)
2 TSP CINNAMON

SEPARATE CRESCENT DOUGH INTO 8 RECTANGLE PIECES. PINCH SEAMS TOGETHER. MIX BUTTER, BROWN SUGAR AND CINNAMON TOGETHER AND SPREAD A LIGHT LAYER ON DOUGH. SPRINKLE WITH NUTS. ROLL EACH RECTANGLE GOING LONG WAY UP. CUT EACH ROLL INTO 5 SLICES AND PLACE INTO A DEEP DISH SO THAT THE SWIRL DESIGN IS SHOWING. BAKE 350° FOR 20-25 MINUTES. COVER WITH GLAZE: 1/2 CUP POWDERED SUGAR AND 1 TBLS MILK.

LINDA BASINGER

TOFFEE

2 STICKS BUTTER
1 TBLS WATER
2/3 CUP SLIVERED ALMONDS
1 CUP GRANULATED SUGAR
1 TBLS WHITE KARO SYRUP
6 HERSHEY BARS (PLAIN 1.5oz SIZE)

COMBINE ALL INGREDIENTS EXCEPT CHOCOLATE IN MEDIUM SIZE SAUCE PAN. COOK OVER MEDIUM HEAT STIRRING CONSTANTLY FOR 15-20 MINUTES.(MIXTURE SHOULD CONTINUE TO BOIL ONCE IT STARTS) MIXTURE IS DONE WHEN IT TURNS A DARK BROWN HONEY COLOR. JUST BE CAREFUL IT DOESN'T BURN ALOT. GREASE A 9x13 PAN THOROUGHLY OR SPRAY WITH PAM. POUR MIXTURE IN PAN AND SPREAD QUICKLY WITH SPOON. PLACE CHOCOLATE BARS OVER TOFFEE. WHEN CHOCOLATE MELTS SPREAD OVER TOFFEE AND LET HARDEN. YOU MAY BREAK TOFFEE INTO PIECES.

DILLA EVERIDGE
STATOR TABLE

BROCCOLI CORNBREAD

1 BOX JIFFY CORNBREAD MIX
1 10 OZ BOX FROZEN CHOPPED BROCCOLI (THAWED)
1 LG. ONION CHOPPED FINE
1 TSP SALT
6 OZ SMALL CURD COTTAGE CHEESE
4 EGGS (BEATEN)
1/2 CUP BUTTER (SOFTENED)

MIX ALL INGREDIENTS, EXCEPT CORNBREAD MIX. ADD CORNBREAD MIX. POUR INTO A 9 x 12 GREASED PAN. BAKE AT 400 FOR 25-30 MINUTES.

PATTY MADSEN
FRONT LINE TESTER/PACKER

SAUSAGE & MUSHROOM QUICHE

1 9" UNBAKED PASTRY SHELL
1 LB PORK SAUSAGE
1 LB SMALL WHOLE MUSHROOMS
1/2 CUP MINCED PARSLEY
2 EGGS
1 CUP EVAPORATED MILK
1/2 CUP PARMESAN CHEESE
1/4 TSP SALT

BROWN SAUSAGE AND MUSHROOMS IN SKILLET. DRAIN EXCESS GREASE. ADD PARSLEY TO MEAT MIXTURE. IN SEPARATE BOWL, BEAT EGGS, MILK AND CHEESE. BLEND WITH SAUSAGE MIXTURE, STIR IN SALT, POUR INTO PASTRY. BAKE AT 37 FOR 25-30 MINUTES.

AMY BOGER
2ND SHIFT INSPECTION

STRAWBERRY COBBLER

1 STICK BUTTER
1 CUP MILK
1 1/2-2 CUPS STRAWBERRIES
1 CUP SUGAR
1 CUP FLOUR
1/4 CUP SUGAR

MELT BUTTER IN BOTTOM OF 13x9 PAN. MIX SUGAR, MILK, AND FLOUR TOGETHER. POUR ON TOP OF BUTTER. POUR STRAWBERRIES ON TOP OF THIS MIXTURE. SPRINKLE SUGAR ON TOP. BAKE AT 350 FOR 35-40 MINUTES.

PAULA KNAPP
2ND SHIFT WINDER

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